

# DOMAINE BAUD – Génération 9

## VIGNERONS – JURA

### AOC Côtes du Jura

#### Vin Jaune

*Savagnin is the unique grape variety and jewel in our winery. Its maximum expression comes from our blue and grey marls. So as to produce a Vin Jaune, the savagnin needs to be aged for a minimum of 6 years and three months into oak barrel. Internationally known for its aromatic bouquet, the Vin jaune is one of the main ingredients used into gastronomic courses.*

**Grape Variety**  
100% Savagnin

#### **Cultivation**

The density of planting is about 6500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2014, our winery has been certified “Terra Vitis”.

#### **Wine-making process**

After the manual harvest and the pressing, the fermentation happens through indigenous yeasts so as to preserve the typicality of our terroir.

Then, the wine is transferred into oak barrels of 228 litres without adding anything. The wine is going to age for a minimum of six years and three months. During this time we never top up the barrels otherwise we risk breaking the veil of yeast that appears on the top of the wine. This veil protects the wine and gives it its particularities. Regarding the evaporation (38% of the amount of wine over 6 years), this phenomenon enables to concentrate the wine that can exceed 14% of alcohol.

#### **Tasting Notes**

The colour of this wine is deep yellow with golden tones. We call it “old gold”.

This is a powerful and full-bodied wine developing walnuts aromas, hazelnuts, almonds and even truffle and curry that are noticeable in the palate as well. The “final”, round and well-balanced, let our mouth enjoy all the aromas found. This wine is unforgettable.

It has to be brought to room temperature before serving. Moreover we advise you to open it a couple hours before the tasting.

#### **Wine-pairing**

Excellent item of cooking, it will enhance every mushrooms and cream-based course as well as exotic and spicy courses. It matches perfectly with fried foie gras and amazingly with a rooster « au vin Jaune » and morels. It can also be paired with spiny lobsters or grilled lobsters. It can be served at best with an old Comté.

#### **Wine-aging**

Sometimes the storage might be necessary during its first years. Its longevity can be impressive (over 50 years). The bottle used is called “Clavelin” and has a volume of 62cl.

