

AOC Côtes du Jura

Vin de Paille 2010

Vin de Paille is made of grapes that were dried on wattles or straw. This nectar which is generally used for celebrations should be enjoyed without moderation.

Grape Variety

1/3 Savagnin, 1/3 Chardonnay, 1/3 Poulsard



Culturation

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

Mix of different grape varieties which are Poulsard, Chardonnay and Savagnin. These are usually pressed 4 to 5 months after being harvested. The juice extraction from these grapes is very concentrated and the yields are low (15 to 18%). The maturing happens in a cellar where the fermentation process is slow. The oak-aging is exactly 3 years and its alcoholic strength is about 14%.

Tasting Notes

Enjoy this mellow wine at a cold temperature (between 4 and 7°C). Flavours such as dried and candied fruits like currants, roasted or grilled food, prunes, figs, quince and dried apricots. This wine is characterized by a mellow attack and very developed and subtle flavours.

Wine-pairing

Has to be served at 8°C.

This very classy pre-dinner drink perfectly combines with foie gras. It can also be happily accompanied by desserts and chocolate.

In the old days, this wine was offered to women giving birth in order to perk them up. Indeed, it is very sweet and energising.

Wine-aging

This wine can be consumed immediately and may be aged for 50 years.