

AOC Macvin du Jura

This old traditional product has been known since the XIVth century. Its AOC Macvin du Jura was created in 1991. This is a liquor wine which is made of grape must blended with Vieux Marc of Jura. It is particularly appreciated by women because of its remarkable bouquet; Thanks to its velvet on the mouth, this wine was nicknamed « le galant » (the gallant) by the Duke Philip the Bold's wife, Marguerite de Flandres .



Grape Variety

100% Chardonnay

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

The must of Chardonnay is immediately gathered (after being pressed and clarified) with Vieux Marc of Jura in order to reach 17°C of alcohol. The final step consists in about 36 months' oak-aging before the bottling.

Tasting Notes

Flavours such as apricot, quince, rainette apple, mandarin or bitter orange on the nose. This fatty silky wine creates a nice balance between alcohol, acidity and sugar in the mouth. Some flavours such as nuts and liquorice can be found.

Wine-pairing

Can be served as pre-dinner drink with Comté, dried fruits or melon, at cold temperature (6°C). If served at 12 or 14°C, it can be happily accompanied with honey, nuts ice-cream, Tatin pie, crème brûlée or zabaione.

Wine-aging

In a cellar, the conservation time is about several decades. Once opened, it can be conserved for a few months in the fridge.