

domaine

BAUD Génération 9

AOC Côtes du Jura Chardonnay Les Prémices

This Chardonnay embodies a complex wine thanks to its aging process inside an oak barrel. Silky and full-bodied, it expresses all the strength of our soil! Close your eyes and enjoy the power of its aromas. The oldest vines provide an extraordinary refined elegance!

Grape Variety

100% Chardonnay

Culturation

The density of planting is about 6 500 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 2015, our winery has been certified "Terra Vitis".

Wine Making Process

This cuvée is made through a selection of the oldest plots of the winery that were planted in the 1930s. This wine making process is traditional and both fermentations (alcoholic and malolactic) took place into oak barrels. The barrels we use to produce this wine come from Condrieu once they have previously hosted, at least 4 wine cuvées. The wine is aged into those barrels for about 20 months and is regularly topped up.

Tasting Notes

To the nose, the aromas of the chardonnay's flower combined with a light buttery smell make this wine very pleasant to drink. The chardonnay is very complex to the nose as well as the mouth. The palate, well-balanced and complex, ends with a touch of apple. It is also very spicy with a lot of roundness. The oldest vines bring to this wine very powerful flavours of the Jura that are typical to our terroir.

Wine Pairing

To be served chilled: 13 to 14°C.

It is well paired with cream-based courses, fish, white meat (veal blanquette), comets, raclette, fondue...

Wine Storage

To be consumed within 15 years. It can be aged for 15 years in appropriate conditions (cellar).

