

domaine BAUD Génération 9

AOC Côtes du Jura Deux Grains - Tradition

This cuvée is a very nice way to enjoy Jura wines, especially their powerful taste, when blended with Chardonnay which allows the wine to be well-balanced with great roundness.

Grape Variety

50% Savagnin and 50% Chardonnay

Cultivation

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

The Savagnin is aged into 228 liters barrels, that are partially filled. This means that the wine is aged under an unbroken layer of flor. 3 years later, a selection among all those barrels is made. Then the selected Savagnin is blended with Chardonnay which has also been aged for 3 years into a 3 000 liters wooden tun. However, contrary to the Savagnin, the Chardonnay had been regularly topped up. A couple of months later, the wine is bottled.

Tasting Notes

It should be consumed at a temperature of 12 to 14°C.

To the eye, the wine has golden reflections with a deep yellow colour.

It is a full bodied and powerful wine, with persistent aromas of nuts and almonds. It has a high complexity. Here, the Savagnin's typicity combines with the roundness and the fatness of Chardonnay to provide us with an amazing balance of taste.

Wine Pairing

Fish, shellfish, white meat, snails, frog legs, cream-based courses, cheeses especially Comté (AOC of a French cheese).

Wine Storage

It can be kept for at least 15 years, even though it is ready to be consumed immediately.

