

AOC Côtes du Jura

Savagnin l'Un

Savagnin is the crown jewel of our winery. This grape variety is only cultivated in the Jura region. Its utmost expression comes from the grey and blue marls it sinks its root into. Its thick and hard skinned grapes are the last to be harvested. Its rich sugar and acidity contents are substantial since it is vinified and aged in an unusual manner.

Grape Variety

100% Savagnin

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

After hand harvesting and static pressuring, fermentation is made from natural yeasts at low temperature in a way that preserves the typicity of our soils. The aging process happens next inside 228 litres barrels. It is made without any addition or topping-up. The wine turns into Vin Jaune after 6 years and 3 months of aging.

This Savagnin results from selected barrels that have been aged for at least 3 years before the bottling.

Tasting Notes

It has to be served slightly below the room temperature (between 13 and 15°C).

It is a powerful and robust wine that develops flavours such as almond, green walnut. Its complexity is progressively revealed through the appearance of flavours like fennel, hazelnut, celery and even truffle. Its persistency is long and pleasant in the mouth.

We highly advise you to open the bottle few hours before consumption.

Wine Pairing

It marvellously pairs with creamy morel mushrooms. It is also superbly appreciated with Bresse chicken, creamy river fish, exotic and spicy food and longer-matured Comté. It can be accompanied with frog legs and fish-based culinary preparations in the season.

Wine Storage

This wine can be easily kept in a cellar for 15 to 20 years. This period of time brings roundness to the wine.

