

AOC Côtes du Jura Poulsard En Rougemont

Poulsard is a typical grape variety from the Jura region which is grown on grey and blue marl.

Its oblong berries are extremely juicy and delicate while their skin is very thin and releases few tannins. This wine has a claret colour with orange hues.

Grape Variety
100% Poulsard

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

The wine making process is traditional. The grapes, that are handpicked and destalked, macerate within a stainless steel tank for about 10 days. In the meantime, the temperature is daily checked, the cap is regularly punched down and the wine is accompanied of several pumping-overs.

To the mouth, the wine is easy to drink. The bouquet is franc without being aggressive and the tannins are discreet. The flavours remind us of the nose: Morello cherry, blackcurrant and gooseberry. It is well-balanced and harmonious.

Tasting Notes

This wine has to be served at a temperature of 11 to 14°C. To the nose, the wine releases powerful aromas of fruits, namely blackcurrant and strawberry and also oaky aromas, mushrooms and straw. This is a very pleasant wine to drink especially in summer thanks to its freshness.

Wine Pairing

- Salted meat particularly the Morteau sausage
- Pork products and smoked meat
- Barbecue, grill, pigeon, pheasant, lamb
- Soft rind cheese

Wine Storage

It can be kept for 5 years.

