

domaine BAUD Génération 9

AOC Côtes du Jura Trousseau – Cousu Main

Typical grape variety from this region, the Trousseau grows on the red marl and rich gravel soils. Naturally demanding, the Trousseau is the rarest grape variety of the Jura region.

Grape Variety

100% Trousseau

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 wine making process is traditional. The grapes, that are handpicked and destalked, by hand so as to preserve the berry. Berries then macerate within a stainless steel tank for about 15 days. In the meantime, the temperature is daily checked, the cap is regularly punched down and the wine is accompanied of several pumping-overs.

Tasting Notes

This red wine should be served at a temperature of 14 to 16°C. The nose is characterised by red fruits, humus and mushrooms. The dominant aroma is gamy (leather). To the mouth, we like it round. The bouquet is franc without being aggressive and the tannins are discreet. It develops aromas of Morello cherry and blackberry. It is well-balanced and harmonious. Silky and franc, it has a good complexity. It is a gourmet wine.

Wine Pairing

This wine can be served with red meat such as game, venison or soft rind cheese.

Wine Storage

It can be kept for about 10 years.

