

AOC Côtes du Jura Vin Jaune

Savagnin is a unique grape variety and the crown jewel of our winery. Its utmost expression comes from the blue and grey marls it sinks its roots into. So as to produce a Vin Jaune, the Savagnin needs to be aged for a minimum of 6 years and 3 months into oak barrels. Internationally renowned for its aromatic bouquet, the Vin jaune is one of the main ingredient used into gastronomic courses.

Grape Variety
100% Savagnin

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

After the manual harvest and the pressing, the fermentation happens under an unbroken layer of flor in order to preserve the typicality of our terroir. Then the wine is transferred into 228-liter oak barrels without adding anything. The wine is going to age for a minimum of 6 years and 3 months. During this time we never top up the barrels so we avoid breaking the veil of yeast that appears on the top of the wine. This veil protects the wine and gives it its singularity. Throughout this process, the wine partially evaporates (38% of the amount of wine over 6 years), which enables it to concentrate to such an extent that its alcohol content may exceed 14%.

Tasting Notes

The colour of this wine is deep yellow with golden tones. We call it “old gold”. This is a powerful and full-bodied wine developing aromas of walnut, hazelnut, almond and even truffle and curry. The “final”, round and well-balanced, offers our our mouth to pleasure to enjoy all aromas at the same time. This wine is unforgettable.

Wine Pairing

This wine requires to be brought to room temperature before serving. We also advise you to open it a couple hours before the tasting. Excellent ingredient for cooking, it will enhance every mushroom and cream-based course as well as exotic and spicy courses. It matches perfectly with fried foie gras and amazingly with a rooster « au vin Jaune » and morels. It can also be paired with spiny lobsters or grilled lobsters. It can be served at best with an old Comté.

Wine Storage

A storage period might sometimes be necessary during its first years. Its longevity can be impressive (over 50 years). The bottle used is called a “Clavelin” and has a volume of 62cl.

