

domaine
BAUD Génération 9

AOC Côte du Jura
Chardonnay Cuvée Flor

This wine is made of Chardonnay which is cultivated on our marly-calcareous soils. This fruity, floral and topped up Chardonnay is a vital step in the Jurassian wines discovery process.



Grape Variety

100% Chardonnay

Cultivation

Mainly marly-calcareous soils. The density planting is about 6500 vines per hectare. Our farmers practice responsible farming and preserve environment and soil biodiversity. Since 2015, our winery has been certified “Terra Vitis”.

Wine-making process

After a thorough settling, the alcoholic fermentation is made at a low temperature (15°C). As for malolactic fermentation and wine aging of about 10 months, they are made in closed vats in order to avoid any oxidation: this is a topped up wine.

Tasting Notes

From 10°C to 13°C.

Beautiful fresh flavours such as white flowers, plumbs, honey, citrus fruits and even green apples, on the nose.

Fresh, well-balanced and enjoyable wine which confirms white flower and citrus fruit notes on the mouth.

This wine which is fruity with an interesting minerality, is a nice result of our soils.

Wine-pairing

Starter or pre-dinner with fish or shellfish.

Wine-aging

In cave, the product conservation time is from 5 to 7 years. However, this is better to consume it rapidly in order to fully appreciate its floral freshness.