

domaine
BAUD Génération 9

AOC Cotes du Jura
Chardonnay Les Prémices

This Chardonnay embodies a complex wine though its oak-ageing. Silky and full-bodied, it expresses all the strength of our soil! Close your eyes and enjoy the power of its aromas. The oldest vines provide an extraordinary refined-elegance!

Grape variety

100% Chardonnay

Culturation

The density of planting is about 6500 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 2014, our winery has been certified "Terra Vitis".

Vinification

This cuvée is made through a selection of the oldest plots of the winery, that were planted in the 30,'s. This wine making process is traditional and both of the fermentation (alcoholic and malolactic) took place into oak barrels. The barrels that we use to produce this wine, come from Condrieu, once they have had, at least, 4 wines before. The wine is aged into those barrels for about 20 months and is regularly topped up.

Tasting Notes

To the nose, the aromas of the chardonnay's flower combined with a light buttery smell, make this wine very pleasant to drink. The chardonnay is very complex, to the nose as well as the mouth. The palate, well-balanced and complex, ends with an apple touch. It is also very spicy with a lot of roundness. The oldest vines bring to this wine very powerful flavours of the jura typicity and namely our terroir.

Wine Pairing

Serve chilled: 13 to 14°C

It paired well with cream-based courses, fish, white meat (blanquette of veal) comets, raclette, fondue...

Wine Storage

To be consumed within 15 years. It can be aged for 15 years in appropriate conditions.(cellar)

