

# Côtes du Jura, Rouge

## Jean Bourdy

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**LOCALITY:** FRANCE – Jura

**APPELLATION:** Côtes du Jura

**GRAPE VARIETY:** 1/3 Poulsard, 1/3 Trousseau and 1/3 Pinot Noir

**WINEMAKER:** Jean-Phillipe Bourdy

**VINEYARD:** 1.89 ha. (Trousseau), 0.78 ha. (Poulsard) and 1.43 ha. (Pinot Noir) planted in the 1980s over clay-limestone soils enriched with organic matter. Facing south/ southeast from 250m altitude.

**VITICULTURE:** Certified biodynamic (Demeter) and certified organic AB by Ecocert. Yield 27 hl/ha.

**WINEMAKING:** Whole cluster grapes. Co-fermentation over natural yeasts for 12 to 15 days in enameled and stainless steel tanks. Pump-over twice a day. Complete malolactic conversion.

**AGING:** Aged for 1 or 2 years in oak barrels.

**BOTTLING:** SO2 free. 20 to 50 mg/l sulfites. < 1.5 g/l residual sugar. Filtered with cellulose plate filter.

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