

Vin de Paille

Jean Bourdy

LOCALITY: FRANCE – Jura - Côtes du Jura

APELLATION: Côtes du Jura

GRAPE VARIETY: 2/3 Poulsard and 1/3 Savagnin

WINEMAKER: Jean-Phillipe Bourdy

VINEYARD: Planted over clay-limestone soil.

VITICULTURE: Certified biodynamic by Demeter and certified organic by Ecocert.

WINEMAKING: The grapes are harvested at full maturity and dried in small, well-ventilated baskets for four months. Once the dried bunches reach a minimum of 320 g/L of sugar, they are pressed and then fermented for 12 months, until the alcohol content reaches 14%.

AGING: Aged for at least 36 months in used oak barrels.

BOTTLING: N/A

