

Vin Jaune, Côtes du Jura

Jean Bourdy



LOCALITY: FRANCE – Jura

APPELLATION: Côtes du Jura

GRAPE VARIETY: Savagnin

WINEMAKER: Jean-Phillipe Bourdy

VINEYARD: 1.56 ha. planted in the 1980s over grey clays and ancient marls dating back to the Lias and Triassic periods. Facing south/ southeast from 250m.

VITICULTURE: Certified biodynamic (Demeter) and certified organic AB by Ecocert. Yield 44 hl/ha.

WINEMAKING: Whole cluster grapes pressed at a pressure of 1.5 bar. Then settling of the must for 1 day. Fermented over indigenous yeasts in enameled and stainless steel tanks. Complete malolactic conversion.

AGING: Aged for 7 years in small old oak barrels. The barrels are not topped up.

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

