



## CÔTES DU JURA VIN JAUNE 2008

<b>APPELLATION</b>	CÔTES DU JURA
<b>Cuvée</b>	Vin Jaune ("yellow wine").... a story which invite to discover with a glass of this singular wine in the hand!
<b>Soil</b>	Deep gray marl (heavy clays) with "gryphées" (small fossils of oyster shells, evidence of the presence of the oceans there are over 200 million years).... These soils are characteristic from the Jura and the favorite land for the Savagnin ...
<b>Exposure</b>	The vineyard is located on slopes, facing East-South-East. It is sun-drenched as soon as the daybreak, which insure a great ripeness.
<b>Age of the vineyard</b>	40 y.o. as an average
<b>Grape variety</b>	100% Savagnin : local and iconic variety of the Jura. The Savagnin is part of the Trainers' family. Its thick skin - that explains the low yield of juice that it gives - is full of precursors of aromas. And it is naturally very acidic! This rustic variety is both powerfull and fine, and when it is carefully vinificated, it expresses an unrivaled complexity.
<b>Pruning</b>	"En arcure" (= arch), a local pruning.
<b>Yield</b>	About 35 hL per hectare
<b>Vineyard management</b>	Ploughing once or twice per year. Rational and sustainable control against fungal diseases (mildew and oidium only). No pesticides, no anti-rot traitement.
<b>Harvest</b>	Exclusively hand harvested, to preserve the structure of the grape.
<b>Vinification</b>	The alcoholic fermentation and the malolactic fermentation (100% completed) are naturally done into small steel vats. After fermentations, the wines are racked into used oak barrels (228 liters) to stay... 6 years and 3 months (the necessary period to obtain the name "Vin Jaune"). Because we do not fill the barrels while the wine evaporates during aging, a veil of microorganism forms at the surface of the wine. This veil has a dual action. First, the protection: against acetic spoilage, which transformes wine into vinegar, and against excessive oxidation, destructive for the wine. Secondly, changing the aromas and the structure of the Savagnin. This moderate changing, that we carrefully manage, gives to the Vin Jaune its uniqueness! Bottled into a "Clavelin", the only bottle allowed for Vin Jaune, which contains only 62 cl. That suppose to be the volume of "yellow wine" that remains after aging, from 1 liter of juice!
<b>Advice for service</b>	The optimum temperature for service is 14 ° and it is better to air it a few hours before. The Vin Jaune matches very well poultry with a creamy sauce, morels and forest mushrooms, a lobster with mayonnaise, a smoked fish, ...and obviously, cheeses, especially the Comté cheese from Jura. Some people also recommend to pair it with bitter dark chocolate. Another way to appreciate this wine is to cool it a little, to 8-10°C and to enjoy it as an aperitif, like a sherry!

**ABOUT THE MILLESIME 2012** : *The year was notable for its rollercoaster weather, with a very mild winter, followed by a sharp drop and some frosts, a sunny May, a cold and rainy June, and an unstable summer with periods of heat wave, hail and storms. For that reasons, the harvest was very low for this vintage...but what we lost in quantity, we had gained it in concentration! So it is a dense and concentrate vintage could be appreciate right now but has also a great potential for ageing.*