



## COTES DU JURA "Vigne des Voises" 2018

### The wines of JURA

The Jura vineyards - which covers 1,900 ha - belongs to the northern vineyards of France with Champagne, Alsace and Burgundy. It stretches along a north-south axis, from Salins-les-Bains to Saint-Amour. This strip of land called "Good Country" to the north and "Revermont" south is bounded to the east by the first limestone plateau of the Jura Mountains and to the west by the plain of Bresse. Opposite, along the same axis, the Burgundian vineyard. Arbois & Buvilly, villages where our vineyards are located, are then on the same parallel as Puligny Montrachet & Chassagne. The vineyard is located on rolling hills of limestone with an average altitude between 200 to 400 meters. It enjoys a semi-continental climate (temperatures variations can be unexpected) and enjoy an atmosphere of semi-continental (climatic variations can be brutal). These conditions are perfect to build the elegant structure and the fine aromas of great white wines...

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<b>APPELLATION</b>	CÔTES DU JURA
<b>Cuvée</b>	Vigne des Voises, is the name of the vineyard, situated in the village of Buvilly, at the limit of the appellation Arbois.
<b>Kind of soil</b>	Fossils of marin sediments on iridescent marl of the Trias, not very deep.
<b>Exposure</b>	Facing Est to South east, this location is rather warm compared with others vineyards of this area. That is why we use to harvest this plot among the first during the harvest period.
<b>Average age of the vine</b>	45-50 y.o.
<b>Grape variety</b>	100% Chardonnay
<b>Pruning</b>	"En arcure" (= arch), a local pruning.
<b>Yield</b>	The vineyard Vigne des voises usually to produce a moderate quantity of wine, surely due to a quite few deep soil and....the numerous birds which nest on the wild hedges around!
<b>Vineyard management</b>	Sustainable vineyard managment. Ploughings in one row per two and mown grass in the other row (to avoid erosion). Rational and targeted control against fungal diseases (mildew and oidium only), on basis of natural cupper and sulphur. No weed killers, no pesticides, no anti-rot traitement.
<b>Harvest</b>	Exclusively hand harvested, with an attentive sort of the bunches at the vineyard.
<b>Fermentation</b>	After a long en careful pressing, the alcoholic fermentation and malolactic fermentation (100% completed) are spontaneous (made by the natural floras on the grapes and the cellar). No comercial floras, no enzyme and no activator. The whole vinification takes place into neutral french oak barrels, most of them are more than 10 wines old. 30% of more recent barrels. No new oak.
<b>Ageing</b>	The aging is leaded on the lees of fermentations (no raking). No stirring, in order to preserve the purity of the structure. <b>Regular topping-up of the barrels</b> (no veil of flora, no odydation). Duration : 15 months.
<b>Bottling</b>	No fining. Bottled at the cellar by ourselves.

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**ABOUT THE MILLESIME 2018 :** *An exceptionnal vintage! Nature was so generous this year with us. After the frost of 2017, the vines has kept all the energy normally spend to ripe the fruits to make some reserve, which allowed a big production in 2018. But thanks to the climatic conditions during the vegetatif period - quite dry and sunny - we reached a perfect ripness level : juices were incredibly balanced, since the first press we had made. Defenitively an historical vintage.*

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