



COTES DU JURA "LES SARRES" Savagnin 2017

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...

APPELLATION	CÔTES DU JURA
Cuvée	"Les Sarres " is a single vineyard located in Buvilly, a blessed terroir for great white wines. This plot is planted for 85% with Chardonnay and for 15% with Savagnin. Each grape variety is vinified and bottled separately.
Kind of soil	Grey marl of the Lower Bajocian (Lias and Trias), with a lot of marine fossils (called "gryphées", a sort of oyster shell). The terroir is very typical of the Jura, where the vineyard spreads on a narrow strip of earth formed starting from oceanic sediments.
Exposure	The plot "Les Sarres" is located on an hilly slope, exposed fully to East, facing the village of Pupillin. This plot is sun-drenched as soon as the daybreak.
Average age of the vine	Nearly 30 y.o.
Grape variety	100% Savagnin : typical variety and iconic of Jura. Savagnin form part of the Trainers' family. Its thick skin - that explains the low yield of juice that it gives to the press - is full of precursors of aromas. This rustic grape variety is both powerful and fine, and when it is carefully vinified, it expresses a unrivaled complexity.
Pruning	"En arcure" (= arch), a local pruning.
Yield	Spring frost + Summer heat = very low yield...just 20 hL/ha! The Savagnin was very concentrated this year, expressing highly its "traminer" face.
Vineyard management	Rational and sustainable management of the vineyard. The soil is plough one row per two and a strip of grass is kept in the other row. No weed killer, no anti-rot treatment. The treatments are focused only on mildew and powdery mildew, on a basis of natural copper and sulphur.
Harvest	Exclusively hand harvested, with an attentive sort of the bunches at the vineyard.
Fermentation	After a long and careful pressing, the alcoholic fermentation and malolactic fermentation (100% completed) are spontaneous (made by the natural floras on the grapes and present in the cellar). No commercial floras, no enzyme and no activator. The whole vinification takes place into neutral french oak barrels, most of them are to 10 wines old. 20% of more recent barrels. No new oak at all.
Ageing	The aging is led on the lees of fermentations (no raking). No stirring, in order to preserve the purity of the structure. Regular topping-up of the barrels (no veil of flora, no oxidation). Duration : 16 months.
Bottling	No fining. Bottled at the cellar by ourselves.

ABOUT THE MILLESIME 2017 : *Very special year for the JURA. After a catastrophic frost at end of April, we have lost about 50% of the harvest...Moreover, the Summer has been unusually dry and sunny. For all that reasons, this vintage is particularly rich and concentrated. But thanks to the effect of the lees - which are a kind of memory of the terroir - the wines kept their fresh intensity and a high expression of minerality.*