

Côtes du Jura

Les Jumelles

Organic and biodynamic wine



DEMETER certified since 2010, biodynamic farming has strengthened our vineyards. It allows the wines to fully express the unique character of our terroir.

Grapes

100% Chardonnay
Parcel of 2,56 Ha

Soil / Terroir

Here, we find gray clays and ancient marls, dating back to the Lias and Triassic periods. The deep soils remain consistently cool due to abundant rainfall, which contributes to a high level of natural acidity in the grapes.

This unique combination of geological age and soil composition supports the growth of healthy vines, resulting in wines with vibrant acidity and rich flavor profiles. The constant moisture in the soils helps preserve the freshness of the grapes, enhancing their aromatic complexity and overall balance.

Elevation	250 m
Yield	44 hl/Ha
Hand harvesting	✓

Tasting

Golden yellow in color, these are solid, fruity, and dry wines.



We are Laura's great-aunts. For 50 years, we worked tirelessly at the Domaine alongside our big brother Christian, her grandfather.

When one starts a sentence, the other finishes it! Every day, we stop by the Domaine, on foot or by bike, to say hello. The travels that our wine makes are our own. We love the soil and the vines, and are never afraid to get our hands dirty.

Vinification

The grapes are pressed at a pressure of 1.5 bar, followed by a one-day settling period. This is followed by 12 to 15 days of fermentation.

For aeration at the beginning of the alcoholic fermentation process, natural yeasts are used. After the completion of malolactic fermentation, the wine is aged in old oak barrels for 3 to 4 years.

Aging in olds barrels	3 to 4 years
Indigenous yeast	✓
Sulfites	20 to 50 mg/l
Alcohol content	13 %

Pairing

Pairs well with warm starters, cheese fondue, mussels and fries, frog legs, escargot, seafood, sauced fish dishes, smoked fish, sauerkraut, and cheeses.

Pro tip: Open a few hours in advance and serve like a red wine, at a temperature of 15 to 18°C (59–64°F).