

# Macvin du Jura

## François



### 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.

*I am François, Laura's great - great - grandfather. After the infestation of phylloxera, I devoted ten years of my life, from 1895 to 1904, to replanting the Domaine.*

*Ten long years without producing a single drop of wine, the life of a winemaker was tough, but I persevered fiercely. Not only for me, but also to leave something for my son, Jean Bourdy. An understanding of fortitude and sacrifice? Maybe. But above all the hope of passing down a rich heritage.*

### Grapes

Chardonnay (2,56 Ha) and/or Savagnin (1,56 Ha)

### Soil / Terroir

Grey clays and ancient marls dating back to the Lias and Triassic periods form the foundation of the terroir. These deep soils remain consistently cool thanks to abundant rainfall, which contributes to the naturally high acidity in the grapes.

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

Elevation 250 m

Hand harvesting ✓

### Tasting

Pleasant aromas of fresh grapes blended with hints of ripe fruits and prunes. The Marc adds a slightly full-bodied touch without the harshness of a strong spirit.



### Vinification

Macvin is made by blending two-thirds unfermented grape juice with one-third Marc du Jura, a spirit with 50% alcohol (similar to brandy).

This technique of adding Marc to the juice stops fermentation from occurring. As a result, the natural sugars in the juice give the wine a slightly syrupy quality.

Aging in olds barrels	1 year
Sulfites	< 20 mg/l
Residual sugar	145 g/l
Alcohol content	16 %

### Pairing

A superb aperitif served with savory appetizers such as tapenade, olives, charcuterie, and cheeses. Macvin doesn't need aging—its youth guarantees freshness.

**Pro tip:** Serve chilled between 10 and 12°C (50–54°F). Once opened, the bottle can be kept for several months in the fridge.