Côtes du Jura

Henriette

I am Henriette, the great-great-great-great grandmother of Laura.

I am the first woman to have succeeded a man, my father. In 1849 I took over the reins of the Domaine with my husband, Sosthène.

They say I have a strong personality, and that is true. I rarely smile, but you can always count on me. Unwavering and faithful to my word, I keep my promises.

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

33 % Pinot Noir (*1,43 Ha*), 33% Trousseau (*1,89 Ha*), 33% Poulsard (*0,78 Ha*)

Soil / Terroir

The Red Marls are limestone-clay and organic matter enriched soils. They are composed of marls, a type of sedimentary rock that retains water well, promoting good hydration in the vines.

The wines produced from Red Marl soils often exhibit a beautiful structure, complex aromas, and good aging potential. The reds are generally characterised by fruity notes, spices, and a pleasant freshness on the palate.

Elevation	250 m
Yield	27 hl/Ha
Hand harvesting	✓

Tasting

These wines clearly reflect the distinctive character of the Jura region, already showing hints of maturity. They are fruity, aromatic, and full of charm, with a deep ruby color and intense aromas.

Firmly structured and tannic, they are ideal candidates for aging.

Vinification

A blend of three grape varieties is made at harvest. Co-fermentation takes place over 12 to 15 days in a vat, with the must being pumped over twice a day to extract as much color and aroma as possible.

Alcoholic fermentation is carried out with natural yeasts, followed by malolactic fermentation.

Aging in olds barrels	2 to 4 years
Indigenous yeast	✓
Sulfites	20 to 50 mg/l
Alcohol content	11,50 %

Pairing

Pairs well with charcuterie, raclette, grilled poultry, white meats, red meats, small game, barbecue, couscous, and pot-au-feu.

Pro tip: Open a few hours in advance and serve at a temperature of 16 to 18°C (61–64°F).

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