

Côtes du Jura

Armand

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 % Savagnin
Parcel of 1,56 Ha

Soil / Terroir

Here, you'll 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

A brilliant golden-yellow color.
A very powerful wine with dominant walnut aromas and a long, lingering finish.
A strong expression of the region's unique terroir.



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



I am Armand. I was only 8 years old when I joined this family.

My mother, alone and without resources, could no longer care for me. It was Anna, an ancestor of Laura, who took me under her wing.

For 40 years, I worked tirelessly at the Domaine, becoming a true member of the family. That is why my face has always been, and will always be, on their labels.

Vinification

This winemaking process is truly unique! The grapes are pressed at a pressure of 1.5 bar, followed by one day of must settling.

Alcoholic and maloactic fermentations then take place. The wine now undergoes an impressive seven-year aging process in small, old oak barrels. During this time the barrels are never topped up, allowing a film of yeast to form.

The yeast veil develops over the years, imparting a distinctive and complex aromas of nuts and curry to the final wine. Additionally, about 30% of the wine naturally evaporates during this extended aging process, further concentrating the rich and layered flavors.

Aging in old barrels	7 to 8 years
Indigenous yeast	✓
Sulfites	< 20 mg/l
Alcohol content	14 %

Pairing

A wine made for gastronomic pairings! Its finesse, power, and complexity shine alongside a wide variety of dishes: foie gras, lobster, scallops, richly sauced fish, sushi, spiced cuisine, white meats in creamy mushroom sauces, Comté, Parmesan, and aged Cheddar.