

Côtes du Jura

Cuvée Chloé

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% Trousseau
Parcel of 1,89 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

Hand harvesting ✓

Tasting

This wine has a fine and elegant structure, characterized by bright acidity and marked freshness. The dominant aromas of red fruits, such as cherry and raspberry are complemented by spicy notes of clove, adding complexity and depth. Its intense purple color is a testament to its youth and vibrancy.



Vinification

It all begins with destemming, followed by a maceration period of 5 to 8 days. The alcoholic and malolactic fermentations take place in stainless steel tanks. For better extraction, foot treading is performed, accompanied by a few gentle pump-overs. A light filtration precedes bottling. This wine is made without added sulfur. Produced in small quantities of only 15 hectoliters per year, this cuvée was created in 2018 to celebrate the birth of my eldest daughter, Chloé!

Aging in steel tank	✓
Indigenous yeast	✓
Sulfites	< 20 mg/l
Alcohol content	13,50 %

Pairing

Perfect to pair with a charcuterie platter, a barbecue, or grilled red meats, this wine will elevate each bite with its elegant structure and its fruity, spicy, aromas. Perfect for cheerful moments and sharing around a good meal.