

Côtes du Jura

Cuvée Jeanne

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

Hand harvesting ✓

Tasting

Aged in a cellar traditionally used for Vin Jaune, this Chardonnay-based wine develops aromatic notes reminiscent of Savagnin, which are very pronounced and typical of the Jura region. Powerful and extremely complex, it retains a silky texture. On the palate, it reveals itself as broad, deep, and highly distinctive, with a long finish enriched by hints of curry and dried fruits, offering a rich, elegant, and persistent experience.



Vinification

This orange wine is made by maceration of whole Chardonnay grape clusters over 15 days, with daily compaction to encourage the extraction of color, tannins, and aromatic compounds. After pressing, the must is transferred to tanks for alcoholic and malolactic fermentations, with indigenous yeasts, and without the addition of sulfites. The aging takes place in old barrels of varying sizes for one year, without racking or topping up, in order to preserve the tannic structure and aromatic complexity from the maceration. This process follows a natural winemaking approach without added sulfites to fully express the purity of the terroir.

Aging in olds barrels	1 year
Indigenous yeast	✓
Sulfites	< 20 mg/l
Alcohol content	12 %

Pairing

Ideal with scallops, large prawns, lobster, or fish in sauce, whether from the sea or freshwater. It also pairs wonderfully with spicy dishes like lamb tagine, as well as cheeses such as Comté, Beaufort, Tête de Moine, or Swiss Gruyère. It is recommended to **open it a few hours in advance** and enjoy it at a temperature between 15 and 18°C, just like a red wine.