

Côtes du Jura

Cuvée Lola

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

Trousseau, Poulsard, Chardonnay
Co-planted parcel of 0,13 Ha

Soil / Terroir

The Montausson area in Arlay is renowned for its soils primarily composed of marls and Jurassic limestone. The uniqueness of these soils lies in their mineral-rich stratification, with a dominance of limestone-clay marls, that offer a good balance between drainage and water retention. The structure of these soils encourages deep root growth, allowing the vines access a variety of nutrients and maintaining a resistance to drought. The

Elevation 250 m

Hand harvesting ✓

Tasting

A young and fresh wine with a fruity expression, thanks to the balance between Trousseau and Poulsard, and a marked acidity brought by the Chardonnay. It has a lovely roundness and a velvety, silky mouthfeel. It's an easy-drinking wine, pleasant and simple to enjoy, perfect for festive moments. However, it's also a powerful and tannic wine, rather complex and uncommon in the Jura region, with lovely palatability. It's got some real punch!



Vinification

The whole grape clusters, which come from the same plot and blend red and white grape varieties (Trousseau, Poulsard, and Chardonnay), are macerated through co-fermentation for 6 to 7 days. Foot treading is done several times due to the small quantity of this cuvée, in order to fully extract the aromas. This is a single-plot cuvée, sourced from just one vineyard. After fermentation, the wine is aged in stainless steel tanks for six months, then bottled with a very light filtration. No added sulfur.

Aging in steel tank	6 months
Indigenous yeast	✓
Sulfites	< 20 mg/l
Alcohol content	11 %

Pairing

Ideal as an aperitif for a dinner with friends, this wine pairs perfectly with a varied selection of charcuterie, such as cured ham, sausage, or terrine, as well as a range of cheeses—from aged varieties like Comté or Cantal to creamier and more matured ones like Brie or Crottin de Chavignol. It offers a moment of conviviality, sharing, and discovery.