

Côtes du Jura

Cuvée Suzanne

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% Pinot Noir
Parcel of 1,43 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

The scent is bold and aromatic, revealing delicate notes of red fruits and floral hints typical of the Pinot Noir variety. On the palate, it shows a beautiful structure, both full and harmonious, with a lively freshness and remarkable fruity maturity. This rosé has an elegant presence, finesse and intensity, perfect for a refined tasting experience.

Vinification

Maceration of whole grape clusters for two days, followed by a "saignée", or draining, to retain a deep pink color. The wine is then aged in a tank for six months before bottling, with a very light filtration. No added sulfites.

Aging in steel tank 6 months

Indigenous yeast ✓

Sulfites < 20 mg/l

Alcohol content 12 %

Pairing

To be enjoyed at any time, ideally slightly chilled, it pairs perfectly with a wide variety of dishes.

