

Côtes du Jura

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

33 % Pinot Noir (1,43 Ha), 33% Trousseau (1,89 Ha), 33% Poulsard (0,78 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
Yield	27 hl/Ha
Hand harvesting	✓

Tasting

These wines clearly reflect the distinctive character of the Jura region, already showing hints of maturity. They are fruity, aromatic, and full of charm, with a deep ruby color and intense aromas.

Firmly structured and tannic, they are ideal candidates for aging.



Vinification

A blend of three grape varieties is made at harvest. Co-fermentation takes place over 12 to 15 days in a vat, with the must being pumped over twice a day to extract as much color and aroma as possible.

Alcoholic fermentation is carried out with natural yeasts, followed by malolactic fermentation.

Aging in olds barrels	2 to 4 years
Indigenous yeast	✓
Sulfites	20 to 50 mg/l
Alcohol content	11,50 %

Pairing

Pairs well with charcuterie, raclette, grilled poultry, white meats, red meats, small game, barbecue, couscous, and pot-au-feu.

Pro tip: Open a few hours in advance and serve at a temperature of 16 to 18°C (61–64°F).