



Jura, Domaine des Carlines, Pinot Noir, AOC Côtes du Jura, Red

AOC Côtes du Jura, Jura, France

Domaine des Carlines has been created by Patrick and Sophie Ligeron end of 2015, when an opportunity to take over a vineyard came up. Patrick Ligeron being born in Jura and, with his wife Sophie being in the wine business for a long time, they both have been looking for an opportunity to realize Patrick's dream, and it finally paid off. The vineyard of 11 hectares is located in Ménétru-Le-Vignoble, part of Château-Châlon appellation: 3 of their 11 hectares are located in this famous area.

PRESENTATION

From the Château-Chalon terroir, but classified as Côtes-du-Jura. Vines are 40 years old and planted in the middle of the hillside with a protection from the wind. A terroir with a lot of character, strength and minerality.

LOCATION

The domain is located in the tiny village of Menétru-le-Vignoble, part of the "Château-Chalon" appellation, Grand Cru of the yellow wines "vin jaune".

IN THE VINEYARD

The vineyard is conduct into a sustainable process with the target to convert into an organic process in few years' time.

WINEMAKING

Destemmed by hand. Maceration at 6° c for about 10 days. Natural fermentation with « remontage » once a day for 10 days. Ageing in 500 L wooden cask (3-5 Years old barrel) for 8 months..

AGEING

Final blending and extra maturation for 3 months in stainless steel. No filtration, no fining.

VARIETAL

Pinot Noir 100%

Contains sulphites

SERVING

Serve between 16 and 18°c (60 to 64°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Elegant purple colour. Deep nose of violet and black berries. Elegant and subtle tannins. Black berries jelly flavours with peppery notes. Rich, yet powerful with a elegant balance and spicy finish.

FOOD PAIRINGS

Poultry and wild bird such as quails dishes and grilled red meat. Cheeses and charcutery platters.

