





Jura, Domaine des Carlines, Le Calvaire, AOC Côtes

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**

Le Calvaire is a 1.6 ha parcel of Chardonnay. This terroir, En Lya, has exactly the same composition as the Chateau-Chalon appellation, but is located just outside its boundaries. It produces wines of great minerality and tension.

#### 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".

### TERROIR

Exposed to the southeast at an altitude of 320m, its soil is composed of Grey Marl from Lya with Clay and Sand sedimentation. Vines are approx. 40 years.

### 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

Natural fermentation. Maturation in used Burgundy oak barrels (225L for approx. 12-15 months. Final blending and maturation for 3-6 months. No filtration, no clarification.

### VARIETAL

Chardonnay 100%

Contains sulphites

### **SERVING**

Serve between 8 and 10°c (46 to 50°F)

## AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

### TASTING

Yellow with green reflects. Notes of flint and green apples. Rich and excellent concentration, great acidity and lenght.

# FOOD PAIRINGS

Fish, white meat with creamy sauces. Cheeses such as Comté, Morbier and Mont d'Or, Asian kitchen.

Perfect match: Sweetbreads glazed with sweet spices



