



Vignobles du Jura

BRUNOLAFON
wine selection



Jura, Domaine de la Croisee Comtoise, Vin de Paille, AOC Côtes du Jura, Blanc

AOC Côtes du Jura, Jura, France

Louis Bourdrel is a young winemaker who worked at Chateau Haut-Brion and Chateau de Meursault, and wanted to be close to his family but keep on working with the Burgundy grape varieties. In 2021, him and his partner Chloe Nardin bought the domaine Xavier Reverchon, started in 1899 and whose children did not want to pursue the adventure. The young couple renamed it La Croisee Comtoise, with the desire of carry on Xavier's tradition and keep working the 6 hectares of vineyard.

TERROIR

Marl from Lias.

IN THE VINEYARD

Manual harvest in boxes.

WINEMAKING

Selection of the best grapes at the beginning of the harvest.

Dried on little racks for 2 months.

Pneumatic press, alcoholic fermentation at 18°C (64°F).

Aged in oak for 3 years.

VARIETALS

Savagnin, Poulsard, Chardonnay

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve at a temperature of 7-9°C (44-48°F).

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Dried pears, light barrel notes, fine spiciness, delicately oxidative, good complexity. Honey, pear, orange peel and a little raspberry in the mouth, as well as fine aromas of wood. Very good, long, mineral, slightly spicy-bitter finish, elegant overall.

FOOD PAIRINGS

Apricots, fruits tarts, dried fruits.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

