



# Vignobles du Jura

BRUNOLAFON  
wine selection

## Jura, Domaine des Carlines, Poulsard, 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-Chalon appellation : 3 of their 11 hectares are located in this famous area.

### LOCATION

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

### TERROIR

These vines are 40 years old average and lies on Marne grise with a deep clay sedimentation. This Poulsard is spread over two parcels : One exposed South East and the other one full West..

### 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 (4 Years old barrel minimum) for 8 months.

### AGEING

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

### VARIETAL

Poulsard 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

Light red ruby colour with touches. Very expressive raspberry juice flavours. Very elegant nose. The mouth is subtle and fresh with always this raspberry after taste. Light but elegant tannins. Very long after taste. Very « Glouglou ».

### FOOD PAIRINGS

Poultry such as quails even pheasant; very elegant on grilled red meat. Will work as well with pink fishes such as salmon steak. Very surprising with a Couscous and Oriental food!

