



Jura, Domaine de la Croisee Comtoise, Poulsard, AOC Côtes du Jura, Rouge

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.

PRESENTATION

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

Red marl from Trias and iridescent marl from Trias

IN THE VINEYARD

Exposed South and exposed West.
Manuel harvest.

WINEMAKING

Cold maceration, short vatting of 10 days in stainless steel tank.

AGEING

Stainless steel for 9 months.

VARIETAL

Poulsard 100%

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

SERVING

To be served at 10°C (50°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Very savoury notes on the nose with a distinct herbaceous character. Aromas of oregano, celery salt, cranberry, and cherry dominate. Very savoury on the palate as well with light body, silky tannins, and a crisp acidity.

FOOD PAIRINGS

Morel mushrooms in a white sauce with crouton.

Pan-fried crab with tamarind sauce.

Lamb-stuffed courgettes.

