





Jura, Domaine de la Croisee Comtoise, Chardonnay - Savagnin, 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.

PRESENTATION

Blend of different parcels.

TERROIR

Iridescent marl from Trias and marl from Lias.

IN THE VINEYARD

Exposed South and exposed West Manuel harvest.

WINEMAKING

Pneumatic press, alcoholic fermentation at 18° C (64°F). Aged in oak under veil for 3 years.

VARIETALS

Chardonnay, Savagnin

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

SERVING

Serve at a temperature of 12°C to 14°C (53°-57°F).

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Walnut and almond aromas, creamy texture, strong and complex first taste with the dominant Savagnin.

FOOD PAIRINGS

Poultry, creamy dishes, snails, cheese such as Mont d'Or, Comté and Morbier.

