



Vignobles du Jura

BRUNOLAFON
wine selection



Jura, Domaine de la Croisee Comtoise, Chardonnay, 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

Iridescent marl from Trias

IN THE VINEYARD

Exposed South
Manuel harvest.

WINEMAKING

Pneumatic press, alcoholic fermentation at 18°C (64°F).
Aged for 12 months in tanks.

VARIETAL

Chardonnay 100%

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

SERVING

Serve at a temperature of 10°C to 12°C (50°-54°F).

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Very high acidity and a good fullness that balances. Complex aromas, brioche, dried apricot, slightly fat on the palate, lingering taste.

FOOD PAIRINGS

Abondance cheese, aged Comté, anchovies, Beaufort cheese, beer Sauerkraut, bluefin or red tuna tartare.

