



Vignobles du Jura

BRUNOLAFON
wine selection

Jura, Domaine des Carlines, En Lya, AOC Côtes du Jura, White

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-Châlon appellation : 3 of their 11 hectares are located in this famous area.

PRESENTATION

En Lya is made up of Chardonnay covering 1 hectare. It is exposed to the west and is located at an altitude of 320m. This parcel is part of the appellation Chateau but classified as Côtes-du-Jura as planted with Chardonnay.

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

Its soil is composed of Grey Marl from Lya with sedimentation of limestone on the surface.

IN THE VINEYARD

The vineyard is conducted into a sustainable process with the target to convert into an organic process in few years' time.

WINEMAKING

Natural fermentation. Maturation in used Burgundy oak barrels (225L for approx. 12-15 months. Final blending and maturation for 3-6 months. No filtration, no clarification.

VARIETAL

Chardonnay 100%

Contains sulphites.

SERVING

Serve between 8 and 10°C (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

TASTING

Yellow with green reflects. Almost a sweet nose with a fine balance of notes of wetstone, ripe yellow fruit, great fatness. Rich, some sweetness, ripe fruits and great length. Could be kept at least 10 years.

FOOD PAIRINGS

Fish, white meat with creamy sauces. Cheeses such as Comté, Morbier and Mont d'Or, Asian kitchen.

Perfect match : Fresh porcini tartar

