



Vignobles du Jura

BRUNOLAFON
wine selection

Jura, Domaine des Carlines, La Vouivre, 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

La Vouivre has its origin from four plots : En Beaumont, Le Calvaire, En Lya and Trémoulette. A wine that really reflects the exceptional Jura terroir.

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".

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.

VARIETALS

Chardonnay 70%, Savagnin 30%

Contains sulphites.

SERVING

Serve between 8 and 10°C (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Warm yellow. Aromas of ripe white fruits and a touch of spices. Quite rich with a long after taste and a well balanced minerality.

FOOD PAIRINGS

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

Perfect match : Wild boar sausage with cumin and fennel seed.

