



Vignobles du Jura

BRUNOLAFON
wine selection



Jura, Domaine de la Croisee Comtoise, Vieilles vignes Les Trouillots, 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 parcels.

THE VINTAGE

TERROIR

Marl from Lias.

IN THE VINEYARD

Blend of old vines "Les Trouillots"
Manuel harvest.

WINEMAKING

Pneumatic press, alcoholic fermentation at 18°C (64°F).
50% Chardonnay aged for 5 years under veil and 50% Savagnin of Vin Jaune barrels not added in the vin jaune wine.

VARIETALS

Savagnin 50%, Chardonnay 50%

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

SERVING

Serve at a temperature of 13°C to 16°C (55°-60°F).

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

On the palate, the wine is tangy, bright, light, open and very clean, with something of the searching acidity of Vin Jaune and a dusty-apricot fruit complexity.

FOOD PAIRINGS

Poultry and fish in cream sauce as well as for exotic cuisine, morels sauce, snails, crayfish, foie gras.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

