



## Jura, Domaine de la Croisee Comtoise, Tradition, AOC Côtes du Jura, Rouge

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

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### LOCATION

Blend of different parcels.  
Poligny.

### TERROIR

Red marl from Trias and iridescent marl from Trias

### IN THE VINEYARD

Exposed South and exposed West.  
Manuel harvest.

### WINEMAKING

Cold maceration, short vatting of 15 days in stainless steel tank.

### AGEING

Aged for 9 months in tanks.

### VARIETALS

Poulsard, Pinot Noir, Trousseau

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

### SERVING

To be served at 12°C (54°F)

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

Pinot Noir finds a middle ground between the two other grapes with its aromatic complexity, velvety tannins and distinctive cherry notes. Together, blends of the three are often light and bright yet complex, with red fruit flavors such as cherry, thanks to the Pinot Noir component shining through.

### FOOD PAIRINGS

Comte cheese, Mont d'Or, white meat and vin jaune saute vegetables.

