





Jura, Domaine de la Croisee Comtoise, Savagnin, 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 different Savagnin parcels from the estate.

TERROIR

Marl from Lias.

IN THE VINEYARD

Exposed South and exposed West Manuel harvest.

WINEMAKING

Pneumatic press, alcoholic fermentation at 18°C (64°F). Aged in 600L oak under veil for 4 years.

VARIETAL

Savagnin 100%

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

SERVING

Serve at a temperature of 12°C to 16°C (53°-60°F).

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Nutty, briny and full of umami, gently floral and citrus profile, with typically bright acidity. Very unique taste!

FOOD PAIRINGS

Aperitif with Comté cheese, or with fish, white meats with creamy or spicy sauces (curry) or regional cheeses.

