



Vignobles du Jura

BRUNOLAFON
wine selection

Jura, Domaine des Carlines, En Beaumont, 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-Chalon appellation : 3 of their 11 hectares are located in this famous area.

PRESENTATION

0,5 hectare in the Château-Chalon appellation, but classified as Côtes-du-Jura as not produced as Vin Jaune. South-east exposure on 300m altitude.

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

Vines are 40 years old and planted in the middle of the hillside with a protection from the wind. Grey marl : a terroir with a lot of character, strenght and minerality.

IN THE VINEYARD

The vineyard is conduct 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

Savagnin 100%

Contains sulphites.

SERVING

Serve between 10 and 12°C (50 to 54°F)

AGEING POTENTIAL

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

TASTING

Warm yellow. Ripe fruits such as apricot and apples with a touch of ripe citrus fruits, pepper. Rich, yet powerful with a perfect balance. 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.

