



Vignobles du Jura

BRUNOLAFON
wine selection

Jura, Domaine des Carlines, La Trémoulette, 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 Trémoulette comes from a single plot of Chardonnay with of a size of 1.3 hectares.

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

It is exposed to the west and is located at an altitude of 250m. Its soil is composed of Grey Marl from Lya with clay sedimentation in the vast majority.

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

Chardonnay 100%

SERVING

Serve between 8 and 10°C (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years, 5 to 10 years

TASTING

Yellow with green reflects. A dominance of minerality, wetstones, brioche and a slight and a harmonious maturation. 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.

Perfect match : chicken tikka massala

