



# Jura, Domaine de la Croisee Comtoise, Les Frins, 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**

Blend of different parcels.

#### **TERROIR**

Marl from Lias

#### IN THE VINEYARD

Exposed West. Manuel harvest.

## WINEMAKING

Cold maceration, short vatting of 15 days in stainless steel tank. Aged for 9 months in tanks.

## VARIETAL

Pinot Noir

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

## **SERVING**

Serve at a temperature of 14°C to 15°C (57°-59°F).

# AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

## **TASTING**

A beautiful, limpid dress with a very intense ruby colour. The nose is pleasant, straight and fine, with delicate small wild berries notes. In the mouth, it is a round, supple, velvety and greedy wine with light rounded tannins and a very present fruit.

## **FOOD PAIRINGS**

Grilled or roasted meats, cooked dishes or to accompany a beautiful plate of cheese and delicatessen.

