



Vignobles du Jura

BRUNOLAFON
wine selection

Jura, Domaine de la Croisee Comtoise, Vin Jaune, 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

Manual harvest in boxes.

WINEMAKING

Pneumatic press, alcoholic fermentation at 18°C (64°F).
Aged in oak for 6 years and under veil for 3 months.
Selection of the best barrels at the end of the ageing.

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 15°C (59°F).

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Golden yellow color, aromatic intensity, notes of fresh nuts and dried fruit, enhanced by floral finesse. Powerful and rich in the mouth, balanced structure, apple and spices finish.

FOOD PAIRINGS

Old Comté, morels. Coq au vin jaune and morels or a tasty trout with yellow wine. This wine easily pairs foie gras, crustaceans or creamed poultry.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

