



Vignobles du Jura

BRUNOLAFON
wine selection

Jura, Domaine des Carlines, Voile de Chardonnay, 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

The Chardonnay grapes come from different plots in the Château-Chalon terroir. Each plot has a different exposure, but all have a similar geological matrix of grey marl. The sedimentation on the top varies from clay to limestone depending on the location of each parcel.

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".

IN THE VINEYARD

The domain is located in the tiny village of Ménétru-le-Vignoble, part of the "Château-Chalon" appellation, Grand Cru of the yellow wines.

WINEMAKING

Each parcel is first vinified separately with fermentation and maturation in oak barrels for 12 months with topping up of the barrel (ouillage).

AGEING

These different chardonnays are then blended and aged for at least 24 months in wooden barrels under velo (without topping up in wooden barrels). The yeast veil develops naturally on top of the wine, giving it its traditional "yellow wine flavour".

VARIETAL

Chardonnay 100%

SERVING

Serve in a large white wine glass at 8-10°C(46 to 50°F).

AGEING POTENTIAL

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

TASTING

This Chardonnay cuvée presents notes of nuts, butter and ripe apples on the nose. Aromas of white fruits and spices then emerge. Very expressive and complex nose. The taste is fresh with a great salinity and long aftertaste. Ageing under vine gives the wine a nice balance, but does not overpower the freshness. Powerful with a perfect balance of spiciness.

FOOD PAIRINGS

It goes well with cheeses such as Parmigiano Reggiano, Comte and soft cheeses. This chardonnay is also perfect with oriental or Asian cuisine, mushroom sauces.

1/1

