



# Vignobles du Jura

BRUNOLAFON  
wine selection



## Jura, Domaine de la Croisee Comtoise, Les Boutasses, 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

Red marl from Trias

### 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

Trousseau

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

Pale and light-bodied with intense, rich alcohol levels. Firm tannic grip with depth and yet weightlessness. Aromas of deep cherry, violets, strawberry, orange marmalade, lemon peel, nutmeg, black pepper, ripe cheese, seafoam, cured meats, and aged game. Creamy soft silky finish.

### FOOD PAIRINGS

Charcuterie, Comté cheese, cow's and creamy goats milk cheeses, game or mushroom pâtés and terrines, Chicken with Morel Mushroom, Potato Mushroom Soup, Pork Sausage, Cioppino, Steak Tartare, Basque-style Tuna and Paella with Saffron and Smoked Paprika.



### Bruno Lafon Selection

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



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