

Côtes du Jura

Tradition

23

Soil: clay-siliceous

Grape variety: 85%

chardonnay et 15% savagnin

Colour: white

Region: Jura

VINIFICATION :

A blend of 85% Chardonnay and 15% Savagnin aged in barrels under a veil of yeast.

COMMENT :

This wine has a pale yellow colour with golden highlights. On the nose, it reveals aromas of white flowers and fresh fruits such as peach and pear, complemented by notes of hazelnuts and toasted almonds. On the palate, the attack is lively and fresh, followed by a beautiful fullness and a persistent finish, balanced between roundness and minerality.

PAIRINGS :

This wine pairs perfectly with cream-based dishes, fish in sauce, white meats or mature cheeses such as Comté or Morbier. It can also accompany spicier dishes, such as chicken curry or seafood tapas.

