

Côtes du Jura

23

Soil: clay-siliceous

Grape variety: trousseau

Color : red

Region : jura

VINIFICATION :

Cold maceration followed by fermentation at 23–25°C with daily pumping over of the juice. Pneumatic pressing. Malolactic fermentation. Matured in vats to preserve its freshness.

COMMENT :

This Côtes du Jura Trousseau reveals beautiful aromatic complexity with amber highlights. Its elegant structure opens with typical aromas of crisp red fruits, supported by delicate freshness and a subtle spicy texture. Serve between 14 and 16°C.

PAIRINGS :

It pairs perfectly with refined dishes such as game birds, duck breast, or pork tenderloin with mushrooms. It also goes very well with mature cheeses such as Comté or Morbier.

