



Terroir

In order to create a harmonious Arbois Trousseau, we selected our best plots. The soils are very varied: Bajocian limestones, calcareous scree and marls on the plots attached to the hillside, to various clays, Lias and Trias on lands further forward, of variable depth but always sitting on Marls which may be exposed.

A patchwork of complex terroirs articulated around multiple faults.

Cultivation mode

The work in the vines, is based on the respect of the nature and the soil. For young vines, located on steep slopes, to avoid erosion, we cultivate a row out of two, practice soil reassembly to aerate the lands subjected to settlement due to moisture, and grass with plants. Such as clover, which, by competing on the vine, can modulate its mineral and water supply and control its vigor and yield. The Guyot double size is necessary to better control the performance.

Food and wine pairing

To discover on red meats, in sauce or grilled, duck breasts sautéed, cheeses. Service temperature: 14 to 15 ° C.

Appellation

The Jura wine region is small in size but large in its remarkable diversity. It covers 80 kilometres between Burgundy and Switzerland, in the eastern France. The Arbois AOC is the oldest and largest of the Jura's four geographic AOCs. In particular, it was France's first AOC (created in 1937).