



### Terroir

In order to create a harmonious Côte du Jura 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 for the Pinot Noir to better control its performance. The restructuring of the vines contributes to the harmony of our cuvée: the young vines bring the exuberance, the freshness and the acidity. While the older specimens bring the structure and character.

### Food and wine pairing

To discover on grilled or roasted meats, dishes cooked or in accompaniment of a beautiful plate of 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. Created in 1937, the AOC (designation of origin) of Cotes du Jura is omnipresent in the north and south of the vineyard, on varied and contrasting terroirs. It is the second leading AOC in Jura in terms of production, and it engages all five of the Jura's grape varieties. The whole range of wines of the Jura is represented, although the whites dominate - still or sparkling - with wines that are round, fruity, and generous.