

Domaine Pêcheur



Côtes du Jura Cuvée Des Trois Cépages



At a Glance:

- **Appellation:** AOC Côtes du Jura
- **Encépagement:** Trousseau (34%), Poulsard (33%), Pinot Noir (33%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the east-and-west-facing, steeply sloped Champs Rouge parcel
- **Soil Types and Compositions:** Red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 25 years old
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, mid-September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously as whole berries in stainless-steel tanks. Cuvaison lasts c.15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in barrels in the spring
- **Élevage:** 12 months in neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with bentonite, plate filtration if necessary
- **Sulfur:** Applied at harvest and at bottling, with c. 30-40 g/l total sulfur

In The Glass:

A wine made from the three red grapes of the Jura (Ploussard, Trousseau, Pinot Noir) in equal proportions, all of which are fermented together and then aged in barrel for at least one year, Pêcheur's Cuvée des Trois Cépages combines the finesse and sky high-acidity of Poulsard with the structure of Trousseau and the refinement of Pinot Noir.