

Domaine Pêcheur



Côtes du Jura Cuvée Spéciale



At a Glance:

- **Appellation:** AOC Côtes du Jura
- **Encépagement:** Chardonnay (50%), Savagnin (50%)
- **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 Mont Royal, Chanet, and Grand-Vaux parcels, all on steep, east-and-west-facing slopes
- **Soil Types and Compositions:** Blue limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 35 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:** Wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine is raked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 36 months in neutral oak barrels with no topping up
- **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:

This wine follows the typical « Spéciale » approach of a Chardonnay / Savagnin blend, in equal parts for this cuvée. The Savagnin passes through barrels “sous voile”, while the Chardonnay is in barrel that is not topped-up, but does not have a veil formed at the surface. Chiseled minerality radiates through the typical Jurassien nutty, oxidative aromas in this very classic wine.