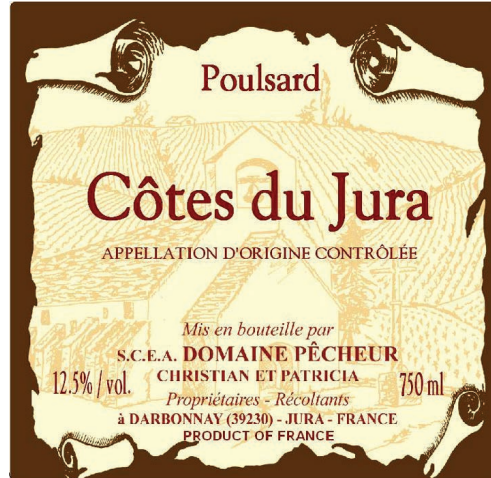


# Domaine Pêcheur



## Côtes du Jura Poulsard



### At a Glance:

- **Appellation:** AOC Côtes du Jura
- **Encépagement:** Poulsard (100%)
- **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 and tank in the spring
- **Élevage:** 12 months in stainless-steel tanks and 600-l neutral oak demi muids
- **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:

The Poulsard is a delicate wine that would not perform well in small barrel, so part is vinified in 600-L demi-muid with the balance in steel tank. Wild red berries, pale color and a pleasant airiness make this wine a delight to drink.