

Domaine de Montbourgeau



Côtes du Jura Poulsard



At a Glance:

- **Appellation:** AOC Côtes du Jura
- **Encépagement:** Poulsard (100%)
- **Average Annual Production:** 1,600 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From very limited plantings of Poulsard on southeast-facing sloped parcels surrounding the domaine
- **Soil Types and Compositions:** Red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000 vines/ha, vines average 15-20 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting when necessary, yields average 40-50 hl/ha
- **Average Harvest Date and Type:** Manual, mid-September

In The Cellar:

- **Fermentation:** Following manual destemming and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvason lasts 18-24 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 tank following alcoholic fermentation
- **Élevage:** 12-18 months in neutral 228-l barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

Montbourgeau produces a limited amount of red wine from the Poulsard grape. It is a bright, airy wine with a hint of tannin to the finish. This red from L'Etoile is classified as a "Cotes du Jura" since the L'Etoile appellation is strictly reserved for the white wines produced there.