

Domaine Pêcheur



Côtes du Jura Savagnin



At a Glance:

- **Appellation:** AOC Côtes du Jura
- **Encépagement:** Savagnin (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 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 racked 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:

Classic Savagnin from the Jura, this wine is aged at least 3 years "sous voile" in barrel before being bottled. Compared to other sectors of the Jura, the Savagnin is more airy and tame, with a attractive fresh minerality underscored by exotic notes of curry and roasted nuts. Limited in production, we only receive a handful of cases a year.