

# Domaine de Montbourgeau



## Côtes du Jura Trousseau



### At a Glance:

- **Appellation:** AOC Côtes du Jura
- **Encépagement:** Trousseau (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 Trousseau on south and southeast-facing sloped parcels surrounding the domaine
- **Soil Types and Compositions:** Red and grey/white 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 (50-100%) and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 14-18 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:

Richer and darker-fruited than the estate's Poulsard, Montbourgeau's Trousseau also comes from a miniscule planting of vines scattered among Chardonnay and Savagnin. With leading notes of red cherry and red currant, its balance of power and finesse makes it an ideal partner to terrines, game, and other red meats.