

Les Matheny



Côtes du Jura Vin Jaune



VIN JAUNE 2009

CÔTES DU JURA
APPELLATION CONTRÔLÉE

ELISE & EMERIC, LES MATHENY
4 RUE DE LA PLANCHE 39600 MATHENAY

WHITE WINE
PRODUCT OF FRANCE

750 ml

lesmatheny.fr

Alc. 13% by Vol.

CONTIENT DES SULFITES

At a Glance:

- **Appellation:** AOC Côtes du Jura Vin Jaune
- **Encépagement:** Savagnin (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a parcel in Poligny near the Château Chalon AOC
- **Soil Types and Compositions:** Blue/grey limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 45 years old
- **Average Yields:** Controlled through severe winter pruning and debudding
- **Average Harvest Date and Type:** Manual, early October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in fiberglass tanks.
- **Pressing:** Horizontal screw press
- **Time on Lees:** Wine is racked after malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 7 years in 600-l, neutral oak demi muids with no topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and lightly plate filtered
- **Sulfur:** Applied at harvest, with c. 30 mg/l total sulfur

In The Glass:

Having worked for nearly a decade alongside the iconic Jacques Puffeney, Emeric Foléat produces staunchly low-tech Jura wines of preternatural intuition and immense local flair. His Vin Jaune, bottled a full seven years after harvest, is a focused effort of remarkable complexity. Exuberant but controlled on the nose, it laser-beams preserved lemons, freshly tanned leather, and marzipan at the taster, ratcheting up the intensity with its agile, built-for-speed palate. It is a wine both weighty and brisk, with decades of upside potential.