

Domaine Pêcheur



Côtes du Jura Vin de Paille



At a Glance:

- **Appellation:** AOC Côtes du Jura
- **Encépagement:** Chardonnay (70%), Savagnin (15%), Poul-sard (15%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the steep-ly-sloped, south-facing Gaillardon parcel near Château Chalon
- **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 50 years old
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and re-mains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 24 months in neutral oak barrels
- **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:

A miniscule amount of concentrated juice is pressed from the grapes that have dried for several weeks after harvest. A rich wine, yet not heavy or tiring, as the acidity provides lift on the palate and leaves a pleasantly complex finish of orchard fruit.