

Domaine Pêcheur



The Domaine Pêcheur began producing wine in 1976 from a single hectare of vineyards. Located in Darbonnay, in the Côtes du Jura appellation, the domaine is owned by Christian and Patricia Pêcheur who, since its inception, have worked diligently to improve and expand production of classic Jura wines. Christian was schooled at the Lycée Viticole in Beaune after which he returned to the domaine in 1992 to produce the family wines, which are vinified and raised using the centuries-old traditional practices endemic to the Jura.

Now, the domaine extends over 8 ha with vineyards primarily situated on the hillside slopes of the villages of Darbonnay and Pas-senans with a .3-ha extension into the fabled town of Voiteur for the production of Château Chalon. The Vin-Jaune-only appellation of Château-Chalon is the Jura's grand cru in all but name, its ultra-steep slopes of grey marl producing wines of greater finesse and more pronounced minerality than its peers in Arbois.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** No herbicide and no synthetic treatments
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Blue, red, and white limestone-clay marls
- **Vines:** Trained in Guyot and planted at 5,000 vines/ha, vines average 30 years old.
- **Yields:** Controlled through pruning, debudding, and green harvesting
- **Harvest:** Entirely manual, usually mid-September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Red wines see total destemming and ferment spontaneously as whole berries in stainless-steel tanks. Cuvaison lasts c. 15 days. White wines ferment spontaneously in stainless-steel tanks.
- **Extraction:** Red wines see pumpovers during cuvaison.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic pressing for red wines, whole-cluster, direct pneumatic pressing for white wines
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation.

Aging:

- **Élevage:** White wines age 1-7 years in neutral barrels without topping up. Red wines spend c. 12 months in neutral barrels.
- **Lees:** Wines are racked following malolactic and remain on their fine lees until assemblage prior to bottling. Crémant remains *sur lattes* for c. 36 months.
- **Dosage:** Crémant sees up to 1.5 g/l of dosage.
- **Fining and Filtration:** Bentonite fining, plate filtration only if necessary
- **Sulfur:** Applied at harvest and at bottling, with c. 30-40 g/l total sulfur