



# Domaine Berthet-Bondet, Côtes du Jura Tradition, Jura, France, 2019

## Producer Profile

Jean Berthet-Bondet has been working his land since 1984.

With a humble 15 hectares of 30 year old vines, this estate may well be small but it is steeped in history and heritage. Half of Jean's land is in the Château Chalon appellation which is home to the Savagnin grape, renowned for making the revered Vin Jaune. A unique wine that has seen a resurgence of popularity in recent years, but has always been appreciated by the knowledgeable few.

## Viticulture

The domain has an area of 15 hectares under organic cultivation and vineyards certified since 2010, including 6 ha of Savagnin, 5 ha of Chardonnay, 1 ha of Pinot noir, 1 ha of Poulsard and 1 ha of Trousseau. Most of the vines have been planted in the 1980's. The Savagnin vines are located around Château-Chalon and the other parcels are in different nearby villages. Vineyard work is mostly done by hand, with grass in every other row and carefully managed work on the soil.

## Winemaking

The grapes are manually harvested, and the destemmed grapes are pressed and fermented in stainless steel tank. Aged for at least 2 years in old oak barrels under a layer of yeast which allows an oxidative process as the barrels are not topped up.

## Tasting Note

This is a powerful, rich and complex wine with a nose of ripe apple, dried fruits and walnut. The palate is quite plump and fatty, yet and is supported by ample acidity. The long finish is remarkably nutty.

## Food Matching

Smoked fish, dishes garnished with garlic and parsley, white meat with a creamy sauce and mushrooms, spicy food (curry) and dishes cooked with cheese (Comté).



Product code: 3168

## Technical Details

### Varieties:

Chardonnay 70%

Savagnin 30%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 2 Years

**Type:** French 228 Litre

**% wine oaked:** 100

**% new oak:** None

[Order online](#) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)