



# Domaine Berthet-Bondet, Côtes du Jura Savagnier, Jura, France, '2023'

Product code: `3166

## PRODUCER PROFILE

Jean Berthet-Bondet has been working his land since 1984. With modest 15ha of 30-year-old vines, the estate may be small but is steeped in history and heritage.

Half of Jean's land is in the Château Chalon appellation – home to the Savagnin grape, renowned for making the revered Vin Jaune. Exclusive to the Jura, this wine is harvested late and then aged in barrel for over six years. During this time a voile, or layer of yeast, forms on top of the wine, endowing it with a distinctive flavour of walnuts, hazelnuts and green almonds. A unique wine that has seen a resurgence of popularity in recent years, Vin Jaune has always been appreciated by the knowledgeable few.

## VITICULTURE

The domain has an area of 15 hectares under organic cultivation, of which 4,5 hectares come under the appellation of Château-Chalon and 10,5 hectares under the appellation of Cotes du Jura. Half of the vines are more than 30 years old, and the other half were planted between 1985 and 1990. These vines often need a lot of care and attention. Mechanisation is difficult and so that means that the majority of the work has to be done by hand, and therefore requires a lot of people.

## WINEMAKING

Manual harvest, pressing of the whole grapes, ageing in stainless steel tank for 12 months.

## TASTINGNOTE

This is a lovely blend of exotic and lime fruits with the very typical minerality and saltiness of the Savagnin grape.

## FOOD MATCHING

Fish, seafood, white meat.



## TECHNICAL DETAILS

### Varieties:

Savagnin 100%

Vegetarian

Vegan

Organic

### Features

**ABV:** 13%

**Closure:** Technical cork

**Colour:** White

### Oak Ageing

No oak ageing

**Style:** Still wine

**Case Size:** 6 x 75cl

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