

Product code: 3161

Domaine Berthet-Bondet, La Queue Au Renard, Jura, France, 2018



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, 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 and sorting, short maceration (one week) of the full destemmed grapes, ageing in stainless steel tank for 12 months.

Tasting Note

A light and fruity wine, with notes of ripe red fruits like dark cherry. Very gentle and elegant tannins.

Food Matching

Excellent to go with charcuterie, red meat and barbeque grills.

Technical Details

Varieties:

Pinot Noir 70%
Poulsard 20%
Trousseau 10%

ABV: 12%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment