



# DOMAINE BENEDICTE ET STEPHANE TISSOT

## VIN JAUNE "EN SPOIS" 2018



The Jura is an old chain of mountains drawing a natural border between France and Switzerland. Even though just 80 miles east of the Côte de Beaune and west of the Valais, this region existed for centuries in splendid isolation. Unburdened by the ways of its neighbors, they protected their indigenous grapes and distinct vinification methods regarded as stubborn by the oenological conformists. If you are one of those people who long to escape from the shallowness and tedium of wine fashion, then the Jura is for you.

Stéphane Tissot's fascinating personality between candid kindness and an incredible obstinacy led him to become the most highly regarded of the regions' leaders. Certified organic since 1999 and biodynamic since 2004, Stéphane's estate is an example of natural practices.

"Dévoilé", or "Unveiled", is a given name to highlight the particularity of this Vin Jaune style of wine. During the over 6 years aging in oak barrels without "Ouillage", some barrels did not develop the veil of yeasts, neither the needed bacteria. Stéphane therefore decided to create this cuvée to highlight this particularity that differ from the usual process of winemaking.

SOIL TYPE \_\_\_\_\_

Lieu-dit « En Spois ». Deep soil of clay from the Trias. East oriented plot (morning sun exposure) allowing slow maturation and preserving acidity.

VARIETAL \_\_\_\_\_

100% Savagnin – 25 years old vines in average

CULTURE \_\_\_\_\_

Vines farmed Biodynamically with no use of herbicides or phytosanitary products. Use of sulfites and copper as well as plant infusions. Organic compost made at the estate. Ploughing of the soil with animal traction only.

Manual harvesting in cases.

**Certified organic Ecocert and Biodynamic Demeter.**

VINIFICATION \_\_\_\_\_

Slow pressing in pneumatic press. Fermentation in vat with native yeast followed by an ageing in old 228 liters French oak barrels during 6 years without "Ouillage" (topping-up), like a Vin Jaune. Some barrels did not develop the veil of yeasts, neither the needed bacteria. Light filtration before bottling. Very low use of sulfites only 20mg/l before fermentation but no SO2 added after this step.

TASTING NOTES \_\_\_\_\_

From the warm vintage 2018, this wine evolved gently for 6 years developing typical oxidative aromas. Enticing nose of dried fruit and frangipane. In the mouth it's all about spice, hazelnut, nutmeg bringing a stunning complexity. The salty and mineral finish brings a lot of freshness to a lingering finish.

