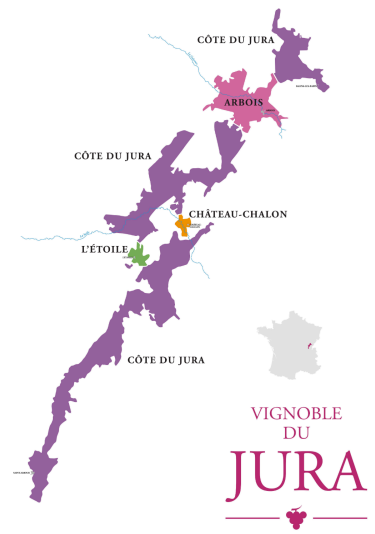




# DOMAINE BENEDICTE ET STEPHANE TISSOT

## ARBOIS CHARDONNAY "PATCHWORK" 2024



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 lead 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. The 30 wines produced at the estate are showcasing all the "patchwork" of Terroir that Jura can offer, displaying an incredible "life" and a signature that you find nowhere else.

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

8 acres in 5 different plots named "en courçon", "le Moulin", "le pont", "la régole" and "les corvées sous Curon". West facing parcels made of 60 % of clay and 40% of limestone

### VARIETAL \_\_\_\_\_

100% Chardonnay – vines planted in 1962, 1974 & 1978.

### 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. Traditional working of the soil. Manual harvesting in cases.

**Certified organic with Ecocert and Biodynamic with Biodyvin.**

### VINIFICATION \_\_\_\_\_

Slow pressing in pneumatic press. Fermentation, with native yeasts, and 12 months ageing both happens in 228 liters French oak barrels (10% new oak). Light filtration before bottling. Total doses of SO2 below 20 mg/l.

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

Aromas of citrus blossom, ripe pear, yellow apple and subtle toasted almond are layered with hints of flint and spice. The palate is vibrant yet textured, combining generous fruit with precise acidity and a distinctive mineral backbone. Elegant and complex, it finishes long, saline and beautifully balanced, showcasing the purity of Jura's limestone and marl soils.

From the same Winery :

- Crémant du Jura Rosé Extra Brut & Crémant du Jura Blanc Extra Brut*
- Arbois Trousseau "Singulier"*
- Côte du Jura Pinot Noir "En Barberon"*
- Arbois Savagnin "Sous Voile"*
- Arbois Vin Jaune "En Spois"*

