



DOMAINE ANDRÉ ET MIREILLE TISSOT, STÉPHANE TISSOT

VIN JAUNE "EN SPOIS" 2011



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

2.5 acres east oriented plot made of Triassic clay soil

VARIETAL

100% Savagnin - vines planted in 1993 & 1995.

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 of destemmed grapes. Fermentation in vat with native yeast followed by an ageing in old 228 liters French oak barrels during 6 years & 3 months without "Ouillage" (topping-up) resulting in the evaporation of 1/3 of the volume. The wine is protected against oxidation by a veil of yeast that forms at the surface of the wine. Light filtration before bottling. Very low use of sulfites only 1 gr/hl before fermentation but no SO2 added after this step.

TASTING NOTES

A fresh style of Vin Jaune yet showing piquant, smoky toasted nuttiness and fruit pit bitterness. This wine is both powerful and concentrated with a very salty, marine, characterful depth. Its brightly lemony traits leads to a long, penetrating and invigorating finish.

From the same Winery :

Arbois Trousseau "Singulier" 2016
Arbois Chardonnay "Patchwok" 2015
Vin de Paille 2012



The traditional bottle called "Clavelin" hold 62cl of wine. This content is said to be the volume left out of a litter of juice after the natural evaporation happening during the long ageing in oak.