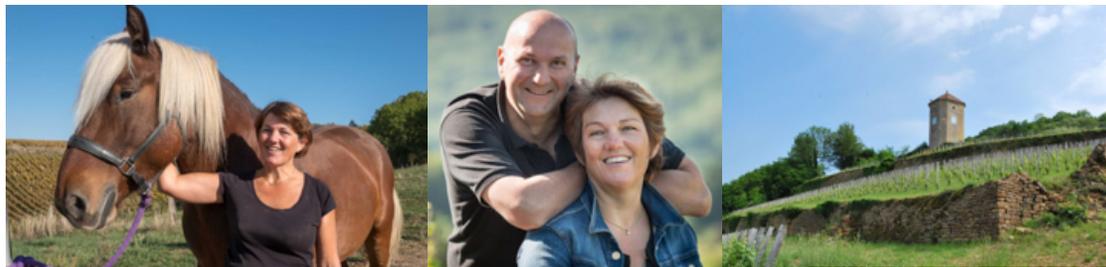




DOMAINE BÉNÉDICTE ET STÉPHANE TISSOT ARBOIS SAVAGNIN 2016



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. Savagnin is Jura's own grape and the component of the iconic Vin Jaune or Château Chalon, as an introduction to the style this wine will lead you to an accessible experience.

SOIL TYPE _____

5.6 acres of vines coming from some east and northwest oriented parcels named "En spois" and "La vasée" based on a clay of the Triassic era terroir.

VARIETAL _____

100% Savagnin – vines planted in 1968, 1974 & 1996.

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, destemming.

Certified organic Ecocert and Biodynamic Demeter.

VINIFICATION _____

Slow pressing in pneumatic press followed by a gentle clarification. Fermentation in vat with native yeast followed by an ageing in old 228 liters French oak barrels during 32 months without "Ouillage" which result in the evaporation of 1/3 of the volume. The wine is protected against oxidation by a veil of yeast that forms on the surface of the wine. Very low use of sulfites only 1 gr/hl before fermentation but no SO2 needed after this step.

TASTING NOTES _____

"Stéphane Tissot wants to think about this wine as a Manzanilla Sherry, fresher and with more delicate flavors than its big brother Vin Jaune. It's a wine you can put in the fridge and drink as an aperitif. I quite liked the idea..."

From the same Winery :

- Cremant du Jura Rosé Extra Brut & Crémant du Jura Blanc Extra Brut*
- Arbois Chardonnay "Patchwork" 2018*
- Côte du Jura Pinot Noir "En Barberon" 2018*
- Arbois Savagnin 2016*
- Arbois Traminer 2017*

