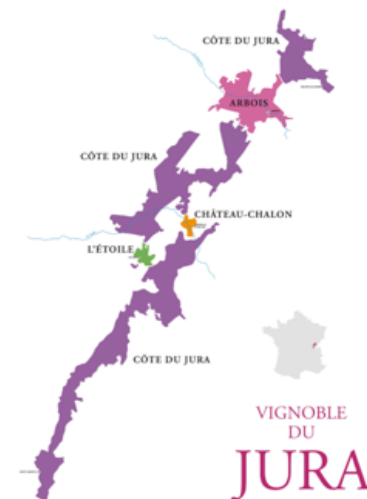




DOMAINE BÉNÉDICTE ET STÉPHANE TISSOT

ARBOIS MACVIN BLANC



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 AOP Macvin can be produced anywhere in Jura and represent only 5% of the region's production. "Liqueur wine" part of the Mistelles family, that also includes Floc de Gascogne or Pineau des Charentes, it can be produce from all five Jurassien's grapes. By law the ABV need to be between 16 & 22%.

SOIL TYPE _____

50% Clay from the Bajotien & 50% Clay from the Lias

VARIETAL _____

Chardonnay, Savagnin & Trousseau

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 Ecocert and Biodynamic Demeter.**

VINIFICATION _____

Brandy made from ¼ of Marc de Franche-Comté, eau-de-vie made from the distillation of grape must and aged in oak barrels for a minimum of 18 month as required by law, blended with ¾ of non-fermented grape juice made of Chardonnay, Savagnin & Trousseau. Ageing of the final blend for 2 years in old 228-liter used French oak barrels before bottling. **17% ABV**

TASTING NOTES _____

Showing delicious aromas of bitter orange peel, old grappe and white pepper. Even though it contains around 100 grams of sugar it does not feel sweet thanks to a bright acidity. Most of the Macvin are consumed for aperitif in the Jura, but it's also a great companion for dessert.

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*

