

# *Vins du* **Jura**

COMITÉ  
INTERPROFESSIONNEL  
DES VINS DU JURA

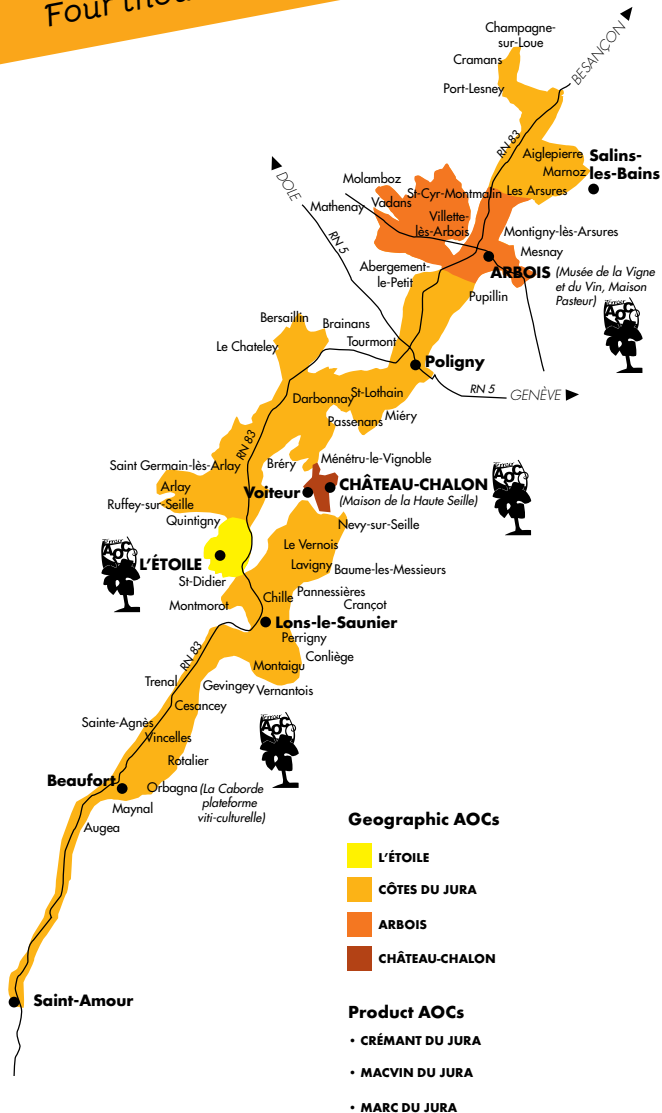


**JURA WINES**

.....  
A whole world of flavours  
to be discovered

# JURA WINES

Four thousand acres of character

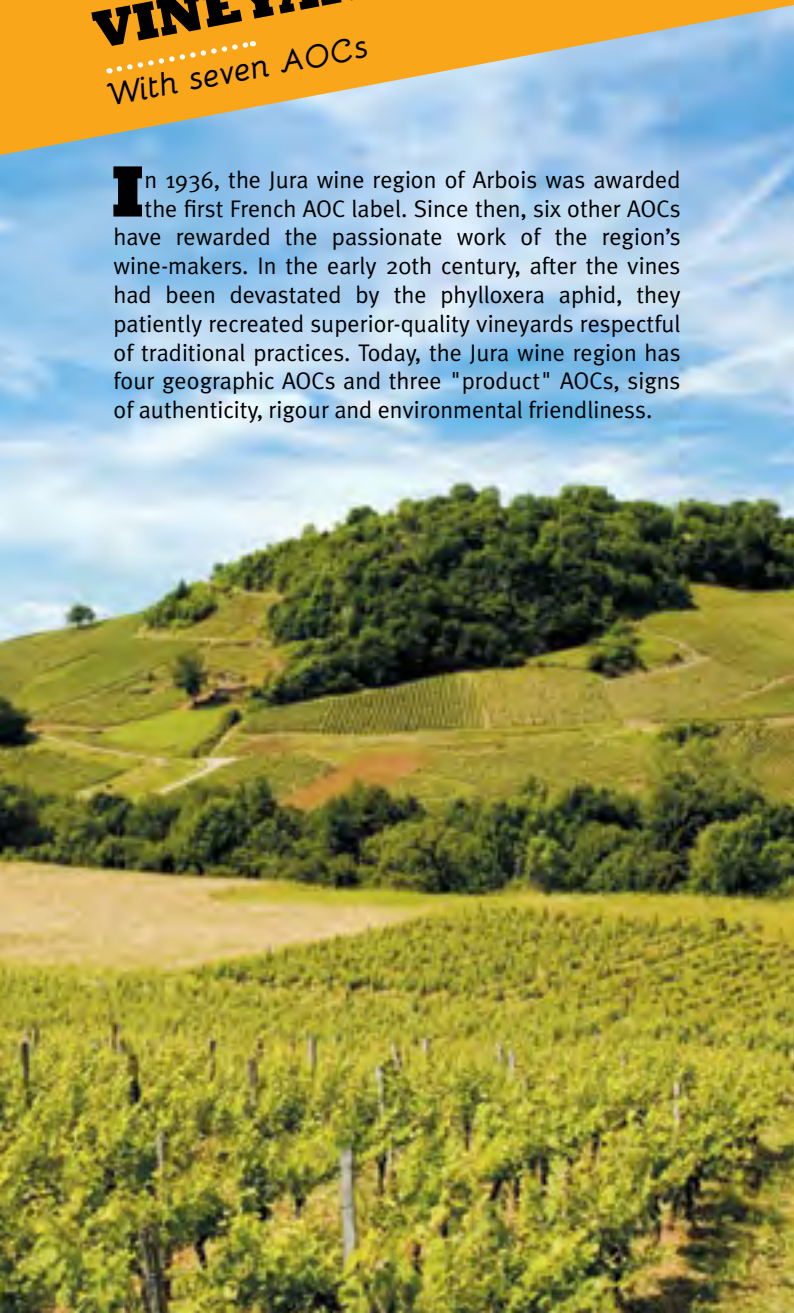


**T**he Jura vineyards don't cover a large area but they are exceptionally diverse, stretching over 80 kilometres through the Revermont region. Nestled against the foothills of the Jura mountains, they have a thousand stories to tell: stories of sparkling, vibrant or patient, dry or sweet wines that fill your soul with powerful and subtle flavours such as fresh and candied fruits, spices and marmalades, flowers and biscuits, tea and Comté cheese. Each drop reveals new treasures, with local and exotic aromas and unexpected, mysterious flavours. With their bright-gold and ruby hues, Jura wines owe their excellence to terroirs and traditions, know-how and passion. Singular, generous, exotic, smooth, sweet, wild, subtle, harmonious, light or powerful: a multitude of styles to savour!

# VINEYARDS

With seven AOCs

In 1936, the Jura wine region of Arbois was awarded the first French AOC label. Since then, six other AOCs have rewarded the passionate work of the region's wine-makers. In the early 20th century, after the vines had been devastated by the phylloxera aphid, they patiently recreated superior-quality vineyards respectful of traditional practices. Today, the Jura wine region has four geographic AOCs and three "product" AOCs, signs of authenticity, rigour and environmental friendliness.



## AOC Arbois: pioneering

The Arbois appellation is the oldest and largest of the four geographic AOCs. Its name comes from the Celtic words 'ar' and 'bois' which

mean 'fertile land'. Renowned for its bright and elegant red wines, it produces the full range of Jura wines.

## AOC Côtes du Jura: diversified

Dating back to 1937, AOC Côtes du Jura is omnipresent from the north to the south on a wide range of soils. The region's second-largest producer, making wines with

all its grape varieties. The whole range of Jura wines is represented, but still and sparkling whites dominate – rounded, fruity and generous.

## AOC L'Étoile: divine

Its name (meaning 'star') is a legend in itself. It may refer to the countless tiny star-shaped *Pentacrinite* fossils buried in its soil, or to the star arrangement of the five hills surrounding the village.

This AOC has been producing exceptional white wines, including Vin Jaune and Vin de Paille, since 1937. Chardonnay is king, alone or paired with Savagnin.

## AOC Château-Chalon: exclusive

This AOC has been producing one of the world's greatest wines since 1937. Derived exclusively from Savagnin, Vin Jaune is the only wine produced here. The golden nectar only reveals

its incomparable character after a long, supervised period of ageing. A year's production can even be skipped if grape quality is not considered optimal.

## Three 'product' AOCs inspired by a long tradition:

### Macvin du Jura, Crémant du Jura and Marc du Jura

The first one, awarded in 1991, covers one of France's greatest liqueur wines: Macvin du Jura. Usually white, it can also be red or rosé. Boasting an AOC since 1995, Crémant du Jura is a festive, sparkling wine produced throughout the region. The most recent AOC, Marc du Jura covers the production of pomace brandy.

# FIVE GRAPE VARIETIES

And a thousand flavours

Displaying an exceptional range of aromas and flavours, Jura wines are made with five different grape varieties: Chardonnay, Savagnin, Poulsard (or Ploussard), Trousseau and Pinot noir. These five varieties express themselves ever so subtly depending on the lie of the land, the specific microclimate and the delicate blends crafted between them.



## Chardonnay: floral and elegant

Chardonnay originated in Burgundy but has been grown in the Jura since the 10th century. It adapts easily, making it the most widespread grape variety. Found on light, limestone soils,

it produces floral white wines fragrant with citrus fruits, peaches, white flowers, but also roasted hazelnuts or almonds when blended with Savagnin.

## Savagnin: smooth and intense

Typical of the Jura region, Savagnin grows on soils of grey marl and ripens slowly. Demanding and patient, it is ideal for oxidative ageing under a film of yeast known as the *voile*, or veil. It produces

powerful white wines with complex aromas of fresh butter, undergrowth, almonds, walnuts and spices. In topped-up barrels, it displays mineral notes of lemon and white flowers.

## Poulsard: bright and fruity

This ancient native grape variety, also called Ploussard, thrives in strong soils of marl or clay. It's the second most widespread variety after Chardonnay.

Its thin-skinned grapes with white juice produce fresh and pleasant wines with hints of small red fruits and a surprising light-ruby colour.

## Pinot noir: supple and full-bodied

Often used in blends for its gustatory and ageing properties, Pinot noir can also be enjoyed on its own. Planted in gravelly soils

since the 15th century, it is often the first to ripen. It produces bright-red wines with notes of undergrowth, cherry and wild fruit.

## Trousseau: rare and surprising

A demanding, late-harvest grape native to the Comté region, Trousseau requires lighter, gravelly, warm soils.

Once vinified, it develops intense, peppery, spicy flavours and hints of red fruits.

# CRÉMANT

du Jura

Festive and delicate

**I**n the Jura, it's the first cork that pops when there's an event to celebrate. Modelled on an old sparkling-wine producing tradition, it is crafted with meticulous care.



## The art of bubbles

Since Crémant du Jura was created in 1995, its production has steadily increased. The ultimate festive wine, it pairs perfectly with aperitifs, cocktails and desserts. It can be made with any of the Jura region's five grape varieties. To blend them, wine-makers follow their inspiration and desires. The AOC requires that the grapes be hand-picked, transported in pierced crates so the juice oxidise, and then pressed in whole clusters. This production method dates back to the late 18th century. After alcoholic fermentation in vats or barrels, secondary fermentation occurs in bottle.

**APPEARANCE:** light and brilliant, with dancing bubbles.

**BOUQUET:** floral notes of hawthorn, honeysuckle, lime blossom, toasted aromas and white fruits.

**TASTE:** a festive attack thanks to the fine bubbles that charm the palate. A refined, fruity balance.

**SERVING:** well-chilled, between 5 and 8°C.

## Crémant through rose-coloured glasses

White isn't the only colour for Crémant du Jura. Its rosé version must contain at least 50% Poulsard, Trousseau and Pinot noir, blended or not. Its aromas evoke small red fruits. Perfect as an aperitif, with strawberry soup in the spring, or to accompany fish fillets cooked with sweet spices such as tandoori.

# RED WINES of the Jura

Little-known treasures

**B**right, fresh, delicate and surprising, red Jura wines are still largely unknown to the public and yet have enough charm and potential to enchant curious palates. From aperitif to dessert, they're generous, gracious, well-rounded and refined.



## Poulsard

Fresh and easy to drink, Poulsard has a nice pastel hue due to the grapes' thin skin and is sometimes mistaken for rosé, although tasting makes the difference clear. A subtle wine, it perfectly rounds off a platter of cured meats, a Morteau sausage or an exotic dish. It's a wine for a whole meal!

**APPEARANCE:** pastel red, with light ruby highlights.

**BOUQUET:** extremely smooth fruity, spicy and flowery aromas. Notes of cherries, blackcurrants, blackberries, sloes and fresh pepper.

**TASTE:** lively attack, smooth, supple yet pervasive tannins. Balanced, spicy finish.

**SERVING:** between 11 and 13°C. Drink within 5 to 8 years.

## Trousseau

Rich and tannic, this elegant, fragrant wine vibrantly enhances grilled meat, small game in sauce and well-matured cheese.

**APPEARANCE:** ruby red of varying intensity.

**BOUQUET:** aromas of red berries, spices, ground fresh pepper, floral notes of poppy and violet.

**TASTE:** fresh attack, nice structure, perfect balance. Surprising tangy notes of slightly spicy red fruits.

**SERVING:** between 13 and 16°C. Drink within 10 years.

## Pinot noir

Colourful and well-structured, Pinot noir has a personality that lends itself to blending. It's often paired with Poulsard and Trousseau. It goes harmoniously with grilled or sauced red meats.

**APPEARANCE:** deep, bright ruby red.

**BOUQUET:** aromas of red fruits, cherry, raspberry, blackcurrant, blueberry, enhanced by a pinch of spice.

**TASTE:** rich and complex, supple tannins.

**SERVING:** between 13 and 15°C.

## Rosés: the taste of summer

Served chilled, between 8 and 10°C, as an aperitif, for a barbecue, or with fruity desserts. Jura rosés are on the upswing. Their colour is more or less light and is obtained by short maceration of the juice in contact with the skins of Poulsard grapes, alone or blended with Pinot noir and Trousseau.

# WHITE WINES of the Jura

Princes of the Jura

**W**hite Jura wines have unique, unforgettable personalities. Made only with Chardonnay and Savagnin, blended or on their own, their aromatic diversity is impressive. Whether 'floral' or 'traditional', depending on their ageing method, they never leave you indifferent and subtly enhance both local and exotic dishes.



## "Floral" and refined

Floral white wines, primarily made with Chardonnay grapes, flow from a traditional ageing method. To avoid contact with air, wine-makers 'top off' their barrels by filling them up as the level drops due to natural evaporation. Refined, elegant and mineral, they take on exotic aromas when made with Savagnin.

**APPEARANCE:** clear, light straw yellow, bright.

**BOUQUET:** fresh notes of hawthorn, acacia, lime blossom, white fruits, flint, fresh pineapple, lychee, fresh butter.

**TASTE:** vibrant and powerful attack. The aromas express themselves one by one, displaying a balance of finesse and freshness.

**SERVING:** between 10 and 13°C.

## "Traditional" and powerful

In the Jura, wine-makers also produce wines they don't top off, letting some headspace naturally form in the barrels. A film of yeast then develops on the surface, imparting unique, intense flavours to the wine. Thus vinified, the Savagnin grape variety fully expresses the unique character of the Jura terroir. It's often blended with Chardonnay, which gives 'traditional' wines a touch of finesse.

**APPEARANCE:** bright golden yellow, whose intensity increases with age.

**BOUQUET:** characteristic aromas of fresh walnuts, ginger, curry, almonds, hazelnuts, mushrooms.

**TASTE:** a rare combination of finesse and power with a remarkable lingering after-taste. Surprising flavours of hazelnut, almond and Comté.

**SERVING:** between 12 and 15°C.

# VIN JAUNE

Of gold and light

**T**his wine owes its name to its intense golden yellow colour. Vin Jaune, also called 'gold of the Jura', is considered one of the world's greatest dry white wines. It is said that it's first enjoyed with the eyes, but the rest is just as spectacular. Made exclusively from Savagnin grapes, it only reveals its exceptional aromatic qualities after a long, mysterious metamorphosis.



## A secret alchemy

Native to Château-Chalon, Vin Jaune is still the undisputed king of this appellation. It's also produced in Arbois, L'Etoile and Côtes du Jura AOCs. It undergoes a specific ageing process under a film of yeast known as the *voile*, or veil. Once fermented, it's kept for at least six years and three months in oak barrels with no intervention by the wine-maker. This process, which respects natural wine evaporation, causes a thin film of yeast to form on the surface. This yeast patiently contributes to the famous 'yellow taste': complex flavours of walnuts, hazelnuts, almonds and spices. After barrel ageing, the resulting nectar is bottled in a tailor-made clavelin containing 62 cl (what's left of the initial litre). This dry and powerful wine is outstanding after cellaring but can readily be enjoyed at any time: Comté, gougères, toast with mushrooms, poultry, white meat and fish with cream and Vin Jaune, snails, crayfish, risotto, exotic and spicy dishes, Comté cheese dishes, walnut cake.

**APPEARANCE:** shimmering golden yellow, bright, with bronze or copper tints.

**BOUQUET:** complex aromas of walnuts, hazelnuts, green almonds, undergrowth, exotic spices.

**TASTE:** powerful, rich and complex attack, then an extraordinary display of flavours on the palate: fresh walnuts, green apples, dried fruits, curry, saffron, ginger.

**SERVING:** at room temperature, between 14 and 16°C, possibly decanted, a few hours after opening.

### Percée du Vin Jaune

The largest wine festival in France, the 'Tapping of the Vin Jaune' is held the first weekend of February each year to celebrate the new vintage.  
[www.percee-du-vin-jaune.com](http://www.percee-du-vin-jaune.com)



# VIN DE PAILLE

Sweet and sensuous

**A** sweet, sensuous nectar, Vin de Paille is made from the finest grapes in the Jura vineyards using a traditional technique passed down from generation to generation. It's a naturally sweet white wine. Its incomparable, candied and exotic aromas flow from a blend specific to each wine-maker.



## Selective production

Vin de Paille follows strict production specifications because it requires special attention and care. Its preferential treatment starts during harvesting, when the finest Chardonnay, Savagnin, Poulsard and Trousseau grapes are selected and set aside. Grape clusters are then arranged on mats or hung in a well-ventilated room for around three months. After this slow dehydration, the grapes, naturally filled with sugar, are pressed. The must then ferments until its level of alcohol reaches 14.5° to 17°. After that, it still has to patiently age in barrels for three years. It displays rich, complex flavours of candied fruits, honey, caramel and marmalade. This flame-hued elixir was long used as a natural tonic for its energising properties. Today, considered one of the world's finest wines, it brightens up aperitifs, foie gras and desserts.

**APPEARANCE:** bright, ranging from blond caramel to intense golden yellow and sometimes even mahogany or amber.

**BOUQUET:** explosive fruity notes of candied orange, dried apricot, quince, pineapple, dates, tea, spices, honey.

**TASTE:** nice harmony between sugar and acidity, lightness and density.

**SERVING:** chilled, between 6 and 8°C.

### Pressée du Vin de Paille

At the end of January in the Jura, it's time to celebrate the 'Pressée du Vin de Paille'.  
[www.blog-jura-vins.com/en/vin-de-paille-a-pressing-engagement/](http://www.blog-jura-vins.com/en/vin-de-paille-a-pressing-engagement/)



# MACVIN

du Jura  
Luxurious liqueur

**I**n the highly prestigious family of French liqueur wines or mistelles, Macvin is the only one made from a pomace and not wine brandy. The age-old production process has been adapted to the AOC's requirements since 1991 to produce a rich, subtle and velvety wine.



## Legendary know-how

White, red or rosé, Macvin du Jura plays with colour. It's a careful blend from the 14th century whose production process has been passed down from generation to generation. Alcoholic fermentation of the freshly pressed grape juice is stopped and one-third Marc du Jura is added to the must. Macvin rests in oak barrels for at least 12 months, during which it acquires its full panache.

While it must contain between 16° and 22° alcohol, its taste and power vary depending on the grape varieties used. Made with Savagnin or Chardonnay, it releases flavours of raisins, cooked prunes and candied fruits. When featuring Poulsard, Trousseau or Pinot noir, surprising notes of red fruits appear. Macvin du Jura is mainly served as an aperitif but is also wonderful paired with chocolate and frozen desserts.

**APPEARANCE:** deep to amber golden yellow, pink to ruby red.

**BOUQUET:** surprising and complex, offering up notes of raisins, caramel, honey, spices and also cherries and blackberries for rosés and reds.

**TASTE:** fruity, rich and complex.

**SERVING:** between 6 and 8°C. Drink within 2 to 4 years.

### Yummmm Macvin!

Tiramisu with roasted-cornmeal sablés and Macvin; pear, lime and Macvin cocktail... And many other recipe ideas await you at [www.blog-jura-vins.com/en/news-en/foodie-inspirations/](http://www.blog-jura-vins.com/en/news-en/foodie-inspirations/)



# MARC du Jura

The mysteries of the still

**T**he region's latest recipient of AOC status, Marc du Jura is amber-coloured brandy. An essential ingredient in the famous Macvin du Jura, it's been distilled for centuries by most of the Jura's wine-makers who consider it a 'heart-warmer'. Powerful and fragrant, it's ideal served at the end of a meal.



## The exquisite elixir

Now subject to extremely strict specifications, Marc du Jura must be made exclusively from the region's historic grape varieties: Savagnin, Chardonnay, Poulsard, Trousseau and Pinot noir. The pomace is first obtained by pressing the grapes. It includes all of the solid remains: the skins, seeds and stems. After fermenting, the pomace undergoes double distillation in a still. It then ages in wood for at least two years. Longer ageing allows it to express more roundness and complexity. It pairs well with many desserts, sorbets and cakes.

**APPEARANCE:** clear, amber, straw yellow, bright.

**BOUQUET:** an extremely refined nose dominated by aromas of dried fruits, candied grapes and woody and vanilla notes.

**TASTE:** powerful and persistent attack; notes of roasted vanilla, spice and pepper.

**SERVING:** between chilled and room temperature. Keeps for 50 years or more.

### A journey to the centre of the stills

To learn more about the production secrets behind this AOC made in Jura, visit:

[www.blog-jura-vins.com/en/marc-du-jura-aoc-brandy-a-sampler/](http://www.blog-jura-vins.com/en/marc-du-jura-aoc-brandy-a-sampler/)

