



Domaine Benoit Badoz

2023 CHARDONNAY LES ROUSSOTS CÔTES DU JURA

VARIETY

100% Chardonnay.

AROMA

A very fine bouquet of white flowers (acacia) and small dried fruits.

PALATE

The palate is crisp and fresh with hints of citrus and white florals through to a very long mineral finish.

VINIFICATION

The hand-harvested Chardonnay from the "Les Roussots" plots undergoes a gentle pneumatic crush and settles at 8 Celsius for 24 hours to allow the gross lees to settle. Spontaneous fermentation in stainless steel vats (up to 20 Celsius) is followed by the malo-lactic fermentation and aging in oak barrels until the following September.

WINEMAKER'S COMMENT

Benoit cultivates according to the specifications of organic farming, with the aim of maintaining a natural ecological balance and biodiversity. Grasses are planted in every other row and no chemical products are used, instead ploughing of the soils. The variety of native yeasts on the grapes permits wild fermentation and the use of minimal levels of SO₂.

FOOD MATCHING

It is a perfect accompaniment to fish (trout, shellfish), salads, terrines and Franche-Comté fondue.

[domaine-badoz.fr](https://www.domaine-badoz.fr)

[instagram.com/benoitbadoz](https://www.instagram.com/benoitbadoz)