



Domaine Benoit Badoz

2022 TROUSSEAU MARNES ROUGE CÔTES DU JURA

VARIETY

100% trousseau à la dame (quality clonal selection).

AROMA

There is much aromatic generosity and complexity to this Trousseau, with an expressive and ripe nose.

PALATE

The palate has a supple texture and bright flavours of blue plums and cherries, with notes of white pepper and minerality. A fruity wine with light, elegant tannins and lovely persistence.

VINIFICATION

The hand-harvested trousseau à la dame undergoes a rigorous sorting and is 100% de-stemmed. The fruit undergoes 4 days of pre-fermentation cold maceration at 8 Celsius, before the spontaneous fermentation in wide stainless steel vats, with occasional pumping over. The Trousseau completes the malo-lactic fermentation in July when it is bottled.

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 for white meats (poultry, veal, sweetbreads), duck breast, and cheeses with character such as an aged Comté with mature, powerful aromas.

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