

Domaine Benoit Badoz

2018 VIN JAUNE CÔTES DU JURA (620ML)

VARIETY

100% savagnin.

APPEARANCE

Bright yellow-gold in colour.

AROMA

The very long ageing of Vin Jaune gives this unique wine its intense aromas of walnuts and fresh morel mushrooms enhanced by spice.

PALATE

The palate is smooth and creamy, full-bodied and unctuous yet with exquisite balance between fruit and acidity.

VINIFICATION

Ranked among the greatest wines of France, Vin Jaune is made exclusively from savagnin grown on the blue limestone clays of the Jura. In the spring, once the young wine has completed its malo-lactic fermentation, it is transferred to neutral oak barrels of 228 litres. The barrels are a minimum of 5 years, but many date from the era of Benoit's grandfather in the early 20th century. The cuvée is moved to the Domaine's ancient barrel cellar cut into the bed-rock of Poligny, home to the unique, ambient yeasts which permit a 'veil' to develop over the wine, protecting it from oxidation. As the barrels are never topped up over the 6 years, and no compensation made for the evaporation of about a third of the original volume, the wine is bottled in the special size of 620ml.

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

Vin Jaune pairs beautifully with an aperitif of Comté and walnuts. A superb accompaniment also to snails, morel mushrooms (Coq au Morilles or Croûte aux Morilles), trout, crayfish, scallops, frogs legs and even bitter chocolate.

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

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

