



Domaine Benoit Badoz

2020 SAVAGNIN TYPÉ CÔTES DU JURA

VARIETY

100% Savagnin.

AROMA

A classic style of the Jura, with notes of walnuts and hazelnuts combined with fresh morel mushrooms, and enhanced by spice.

PALATE

The palate is at once rich, harmonious and nutty with a persistent finish.

VINIFICATION

The hand-harvested savagnin for the typé is spontaneously fermented in stainless steel vats, then aged for 3 years in oak barrels in the Domaine Badoz centuries-old cellars, without topping up. Natural evaporation occurs, reducing the production by around a third. Originally destined (potentially) for Vin Jaune, a selection of barrels is made and the aging halted, to create this wine.

WINEMAKER'S COMMENT

Benoît 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 (and indeed ingredient) for local specialties such as 'Chicken with Vin Jaune', Comté cheese or white meats including pork, veal and sweetbreads.

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

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