Domaine Désiré Petit Vin Jaune, AOP Château-Chalon 2017

EDE0202017

Domaine Désiré Petit

— Jura, France

In its traditional 62cl bottle (called a clavelin), this is a unique and distinctive wine from the region that gave us Raymond Blanc.

Production

Cultivated with minimum intervention, the vines are tended manually throughout the year – from pruning to managing the leaf canopy or grassing over between vines where necessary – until harvest. Using a team of thirty pickers, bunches are carefully selected in the vineyard and fruit from each terroir is separated to preserve the finesse and complexity of each plot. Only Savagnin from the Beaumont plot, on blue-grey marl dotted with pebbles, is selected for this Vin Jaune. Initially made as a traditional white wine, but followed by an ageing period of 6 years and 3 months in 228l barrels without topping up. A layer of yeast develops upon the surface of the wine (as happens with Manzanilla and Fino sherry) which limits the amount of oxidation and imparts a rich, savoury, nutty character to the wine.

Tasting note

Manzanilla notes on the nose due to the method of production of this traditional style of wine which involves a floating layer of yeast called Voile - similar to the Flor yeast found in Jerez. The wine shows notes of fresh walnuts, roasted almonds and saline minerality. The finish is lively yet refined and very long, and the wine has the ability to develop over the next ten to fifteen years.

Food Match

Superb with fish and poultry in rich creamy sauces or with the region's iconic cheeses, Comté and Vacherin Mont d'Or.

ABV:
15.50%

Case/Bottle Size:
6x 62cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
AOP Château-Chalon

Winemaker:
Damien Petit

Grape Varieties:
Savagnin 100%

Suitable for:
Vegan