Domaine Désiré Petit Blanc Savagnin, AOP Arbois-Pupillin 2020

EDE0072020

Domaine Désiré Petit

— Jura, France

Vin Jaune's 'baby brother'; made in the same way but developed in barrel for much less time.

Production

This wine starts life as L'Essen'ciel – 100% Savagnin fermented in oak which, as would be the case with a vin jaune, is then transferred to 228l barrels in the January after harvest and left undisturbed i.e. with no 'ouillage' (topping up). During this time, yeasts within the barrel create a 'voile', or veil, of yeast on the surface of the wine (similar to the flor produced when making sherry) which partially protects the wine from oxidation. Winemaker Damien Petit measures the extent of oxidation twice a year to monitor the devlopment of aromatics in the wine. He then allows the wine to age for up to 4 years (as opposed to the 6 years and 3 months required for vin jaune) before bottling.

Tasting note

This is a complex wine with a bright golden colour which announces the power of the aromas of its terroir. With the scent of dried walnuts mixed with that of green apples, it is long lasting and harmonious on the palate.

Food Match

In the Jura this wine would be matched with a comforting 'Coq au Vin Jaune aux morilles' (chicken cooked in a creamy sauce enriched with vin jaune and morels) or with local cheeses such as Comté, Morbier, Mont d'or, Bleu d'Auvergne). It would also go well with spiced dishes, especially creamy based curries.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
AOP Arbois-Pupillin

Winemaker:
Damien Petit

Grape Varieties:
Savagnin 100%

Suitable for:
Vegan