

PROFILE

The Jura is a small, mountainous winegrowing region located between Burgundy and Switzerland in the far east of France. The region is fairly isolated and has retained a strong sense of tradition, marked by unique grapes and unusual wine styles. The owners of Lulu Vigneron, Ludwig Bindernagel and Nathalie Eigenschenck, purchased the Domaine in 2000. Their first vintage came shortly after in 2002. Their motto of "the wine is made in the vineyard" is exemplified by the fact Ludwig works with the vines every day. The strict attention to detail and quality helps create very complex wines with depth and layers that reflect the individuality of Jura.

Allegedly there are only two parcels of this old strain of Pinot Noir called "Savagnin Noir" in the Jura. The root stock is pre-phylloxera and the vines are massale selected.

côtes du jura RED WINE appellation d'origine contrôlée

pinot noir savagnin noir

lorn*pn-13-1 PRODUCT OF FRANCE CONTAINS SULPITES mas en bouteilles par ludwig bindenagel, poligny 39800 IMPORTED BY LANGDON SHIVERFICK INC., LOS ANGELES, CA alc. 12.3% by vol. net contents;750ml

GOVERNMENT WARNING:

(1) ACCORDING TO THE SURDEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLUS BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.

(2) CONSUMPTION OF ALCOHOLUS BEVERAGES IMPARS YOUR ABILITY TO DRIVE A DAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Wine: Côtes du Jura "Pinot Noir"

Varietals: Savagnin Noir

Appellation: Côtes du Jura AOC

Location: Le Vernois **Exposure:** South

Soil: Marl, Calcareous

Pruning: Guyot **Harvest:** Manual

Production: 1500 bottles

Vinification: Made from Savagnin Noir that originates from Jura, unlike Burgundy's Pinot Noir. Natural vinification, 1.5gr sulfite per hl.

Tasting Note: Aromas of black fruit, cocoa and subtle smoke and a feather-light palate of minerality and delicate structure. Pairs beautifully with roasted chicken, wild mushrooms, beef bourguignon, or aged cheeses.

Residual Sugar: less than 1.5 g/l



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