

JURA

COTES DU JURA: DOMAINE VICTOR RICHARD VIN DE PAILLE WHITE

Domaine Victor Richard

TASTING NOTES

An exceptional wine, aged for more than 3 years in oak barrels. Naturally sweet and soft on the palate, it develops aromas of candied fruits, honey and caramel.

WITH FOOD

Foie Gras, Desserts

VINTAGE 2018

REGION Jura

APPELLATION Cotes du Jura

GRAPES Chardonnay, Savagnin and Poulsard

KEEPING Drink within 10 years of bottling.

VINIFICATION The finest bunches of Chardonnay, Savagnin and Poulsard are harvested at the start of the harvest and delicately placed on mesh racks in a very ventilated room. The berries will thus dehydrate. Pressing takes place after several months. After a very slow alcoholic fermentation, the straw wine will age for a minimum of 3 years in oak barrels.

BOTTLE 37.5cl

VOLUME 15.5%



DOMAINE VICTOR RICHARD

The Richard family farm has been located in the centre of Revermontin Le Vernois since 1824. After studying Viticulture and Oenology, Christophe obtained a BTS and a National Oenologist Diploma, taking over the operations from his parents Odette and Victor in 2007. Organic certification was obtained in 2021, and they currently cultivate 7.3 hectares of vines, divided between five grape varieties: Chardonnay and Savagnin for the whites, Pinot Noir, Poulsard and Trousseau for the reds.