JURA

COTES DU JURA: DOMAINE VICTOR RICHARD VIN JAUNE WHITE

Domaine Victor Richard

TASTING NOTES

Aromas of nuts, curry, almond and spices. This wine is very powerful and has great length on the palate.



WITH FOOD

Aperitif, Foie Gras

VINTAGE	2018
REGION	Jura
APPELLATION	Cotes du Jura
GRAPES	Savagnin
KEEPING	Drink within 15 years of bottling.
VINIFICATION	After traditional White vinification, the Vin Jaune ages in oak barrels under veil, for 6 years and 3 months minimum without topping up or racking. The volume of the bottle (the clavelin 62 cl) corresponds to the volume remaining in one litre aged for aging.
BOTTLE	62cl
VOLUME	14.0%

DOMAINE VICTOR RICHARD

The Richard family farm has been located in the center 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.