

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.