THE WINES OF JURA

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THE JURA WINE REGION

• In the Department of Jura, region of Franche-Comté, France
• Between Burgundy and Switzerland
• Semi-continental climate: warm and dry summer and cold winter
• Jura mountains but not “mountain wines”: vineyards in altitudes 250m up to 450m.
• France’s smallest wine region: only 2000 ha/5000 acre planted - 0.2% of total vineyards in France
THE JURA WINE REGION

- Unique wine products/styles – “Highly idiosyncratic region”
- “Les vins? En un mot: atypiques.”
- Non-mainstream grapes (“obscure grape varieties”)  
- Long viticultural history – a revival  
- Jura Scientists:  
  - Louis Pasteur (alcoholic fermentation – yeast),  
  - Alexis Millardet (Bordeaux mixture, pioneered grafting of french vines onto American rootstock)
GRAPES: WHITE

- Only 2 white grapes in AOCs
- Chardonnay: “floral and elegant”
  - Melon à Queue Rouge (natural variation of chardonnay)
  - Area planted: 42%
- Savagnin: “smooth and intense”
  - Jura’s flagship grape
  - Same as Traminer
  - Genetically unchanged for at least 900 years
  - Ideal for oxidative ageing
  - Area planted 23%
GRAPES: RED

- Only 3 red grapes in AOCs
- Poulsard (Ploussard): “bright and fruity”
  - Indigenous to Jura
  - Thin-skinned
  - Area planted: 14%
- Pinot Noir: “supple and full-bodied”
  - Area planted: 13%
- Trousseau: “rare and surprising”
  - Indigenous to Jura
  - Bastardo in Portugal
  - Area planted: 8%
JURA: APPELLATION D’ORIGINE CONTROLÉE

AOC geographic:

• Arbois AOC – Highest production, all 5 grapes, red dominant
• Chateau-Chalon AOC – Only Savagnin, only vin jaune
• L’Étoile AOC – Only White, mostly Chardonnay
• Côtes du Jura AOC – Regional AOC, all wine styles

AOC product:

• Macvin du Jura AOC – All five grapes, can be Red or White
• Crémant du Jura AOC – All five grapes, mostly Chardonnay
WINE STYLES – WHITE WINE

- Without topping up: “Tradition”
  - *Sous Voile* (under flor)
  - With *ullage*
  - “Controlled oxidation”: permeable nature of the surface yeast
  - Savagnin originally destined to be vin jaune but withdrawn early from the ageing process
  - Often blended with Chardonnay
  - “…fully expresses the unique character of the Jura terroir.”

- “*Ouillé*” (“Topped up”): “Floraux”
  - Without ullage
  - Avoids oxygen exposure (normal winemaking procedure all over the world)
  - Primarily Chardonnay: “floral” and refined
  - “The taste of Jura terroir is not the taste of oxidation.”
WINE STYLES – RED AND ROSÉ WINE

- Plethora of styles: Pale rosés, dark rosés, single-varietal reds, blended reds, more structured reds and fruit, early drinking reds
- “Glorified rosé”
- Typically pale-colored and light-bodied, usually with oak kept to a minimum
- Usually 12%-13.5% alcohol
- Poulsard: palest, fresh and easy to drink
- Pinot noir: well structured, often in blends
- Trousseau: “regarded as more serious wine”, rich and tannic
WINE STYLES – VIN JAUNE

- Only Savagnin produced in all four geographical AOCs
- Fermented and transferred to old barrels
- Barrels not completely filled
- Stored in an aerated environment with natural temperature fluctuations
- Not moved for 60 months
- A film or veil of surface yeast develops over time
WINE STYLES – VIN JAUNE

- The veil protects from direct contact with air (controlled oxidation)
- Bottled after 6 years and 3 months after the vintage (January, 7 years after harvest)
- Bottled in 620 ml bottles called a “clavelin” – angel’s share myth
- Extremely long-lived: 1774 bottle sold in 2018 for US$121,000.00!
- Texture: rounded out by ageing
- Flavors and Aromas: Nuts, almonds, walnuts, spices, acidic tang, etc, etc...
- Complexity: flavors and aromas changing with time in glass or open bottle
- “It is probably the weirdest wine you will ever taste.”
WINE STYLES – VIN DE PAILLE

• Naturally sweet wine with 14-17% alcohol
• Grapes allowed: Chardonnay, Savagnin, Poulsard, and Trousseau
• AOCs: Côtes du Jura, Arbois, and L’Étoile
• Grapes are dried for a minimum of six weeks, usually in plastic or wooden boxes in aerated loft space or hung from rafters on hooks or strings
• “Paille”: bunches of grapes dried on a bed of straw (today: only a few producers)
• Grapes are desiccated, concentrating sugars and flavor compounds
• Aged at least 18 months in barrel and released 3 years after vintage
• Small production: less than 1% of total Jura production
WINE STYLES: MACVIN DU JURA

- Vin de liqueur – *Mistelle*: is it a wine?
- Since the 14th century
- Add Marc (1/3 volume) to non-fermented grape
- Marc: distilled Jura wine pomace from same producer (at least 18 months in barrel)
- Macvin: at least 12 months in barrel
- All 5 grapes are allowed
- Red, Rosé or White (mostly White)
- Aperitif or desert: alcohol 16-22%
WINE STYLES: CREMANT DU JURA

- Produced since the 18th century
- Sparkling made traditional method
- Minimum 9 months on lees
- All 5 grapes allowed: mostly chardonnay
- Mostly white and brut
- Production: 25% of total Jura’s wine production
THE FOOD OF JURA

Main cheeses:
• Comté
• Bleu de Gex
• Morbier
• Mont d’Or

Non-cheese signature dishes
• Poulet de Bresse au Vin Jaune et Morilles
• Truite au Vin Jaune
• Sauce à la Crème et aux Morilles

Meats
• Saucisse de Morteau
• Saucisse de Montbéliard
THE WINES OF JURA

WINE TASTING
SAVAGNIN – “OUILLÉ”

- Berthet-Bondet, Savagnin, Savagnier, Cotes du Jura, 2016

  - Only Savagnin
  - Savagnier: lieu-dit
  - Vineyard: certified organic
  - Indigenous yeasts
  - Kept on inox tanks for 12 months
  - Ouillé (without ullage)
  - Vegan
  - Alcohol: 13%
  - Service: 12°C (11 to 13°C)
  - Tasting:
POULSARD

- Domaine Rolet, Poulsard, Arbois, 2015
  - Poulsard: 100%
  - Vines: 25 years old
  - Fermented and Matured for 18 months in stainless steel vats
  - “A lovely summer wine”
  - Light-bodied but delightfully complex and aromatic
  - Alcohol: 13%
  - Service: 13°C (10 to 14°C)
  - Tasting:
TROUSSEAU

- Michel Gahier, Trousseau, Les Grand Vergers, Arbois, 2017
  - Village of Montigny-les-Arsures: finest terroir for the Trousseau grape
  - Les Grand Vergers: lieu dit
  - Old vines: planted 60-90 years ago (oldest vines date to 1931)
  - Organic
  - Alcohol: 12.5%
  - Service: 14°C (11 to 16°C)
  - Tasting:
VIN JAUNE

- Domaine Rolet, Vin Jaune, Arbois, 2011
  - Savagnin – 100%
  - Sustainable vineyard
  - 40 year old vines
  - Manual harvesting
  - Indigenous yeast
  - Aged *sous voile* in oak barrels for 6 years and 3 months
  - Alcohol: 14%
  - Service: 16°C (14 to 17°C)
  - Tasting:
MACVIN DU JURA

• Domaine Rolet, Macvin du Jura, Rouge
  • Vin de Liqueur
  • Non-Vintage
  • Must: Poulsard and Trousseau
  • Marc du Jura is integrated into the unfermented grape juice (must)
  • Marc du Jura aged for more than 6 years in oak barrels (Vieux Marc)
  • Macvin aged for more than 36 months in oak barrels
  • Alcohol: 18%
  • Service: 6°C to 8°C
  • Tasting:
• Smoked Salmon
• Ravioli di Vitello in aurora sauce
• Chicken breast with cream sauce and morel mushrooms
• Comté cheese and walnuts and blue cheese
• Desert

The ultimate Iura combination: Comté and walnuts with Vin jaune.
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