



Côtes du Jura blanc, «Tradition » 2019



Grapes : Chardonnay 80 % - Savagnin 20%

Wine making process : Alcoholic and malolactic fermentation in vats, blended before bottling. 24 months in barrel, under voile

Tasting : A fine nose, notes of fresh marc, dried fruits, spices and nuts, in the mouth power and amplitude, chardonnay expresses itself perfectly alongside savagnin

Wine and food pairing : *Indian or oriental cuisine, comté, mont d'or.*

Available : 75 cl

Keeping : 5 to 10 years.

Service : 14 °C