



## **Côtes du Jura Rouge 2023**



**Grapes** : 50% Trousseau, 50% Poulsard

**Wine making process** : vatting for 3 weeks, Both fermentation are made in stainless steel tank

**Tasting** : Dark ruby colour, a frank and intense nose, notes of red fruit, cherries.

Mouth-watering mouthfeel with supple tannins and good length. Mix of fruits and spices.

**Food and Wine pairing** : White meat, delicatessen, oignon soupe, fondue

**Availability** : 75 cl

**Keeping** : 3 and 6 years

**Temperature** : 16 °C