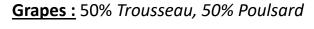


Côtes du Jura Rouge 2023



<u>Wine making process</u>: vatting for 3 weeks, Both fermentation are made in stainless steel tank

<u>Tasting</u>: Dark ruby colour, a frank and intense nose, notes of red fruit, cherries.

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

<u>Food and Wine pairing:</u> White meat, delicatessen, oignon soupe, fondue

Availability: 75 cl

Keeping: 3 and 6 years

Temperature : $16 \, ^{\circ}C$

