

DIDIER GRAPPE

CHAMP ROUGE

Jura , France



Human	Didier Grappe
Millésime	2016
Appellation	Côtes du Jura AOC
Lieu, Lieux-Dits	Champ Rouge
Sols	Clay Limestone Marl (Marl du Trias)
Altitude Des Vignes	300 meters above sea level
Orientation	South West
Cépages	100% Chardonnay
Viticulture	Certified Organic
Palissage	Guyot double
Pi/Hect	6000 ft/ha
HI/Hect	30 hl/ha
Vendanges	Hand harvested
Vinification	Naturally; no additives, the wines are neither filtered nor fined
Levures	Indigenous
Élevage	3 ans and 3 months in 228l oak barrel. Maturation "sous voile" like in vin jaune
Volume D'alcool	12.5 % alc./vol.
Sulfites	< 20 mg/l (0 mg/l so2 libre)
Sucre Résiduel	0 g/l
Acidité Totale	Various
Color	Staw yellow
Dégustation	Powerful nose with hints of brioche, toasted bread, mushrooms. Full mouth, beautiful acidity, we find the aromas of roasted, toasted bread. It's a Chardonnay of gastronomy
Temperature Of Service	12 °C

BOIRES
