Jenny & François Selections
jennyandfrancois.com
info@jennyandfrancois.com
646-775-6400

Domaine de la Tournelle, Vin Jaune

Producer	Domaine de la Tournelle
Vendor	Jenny & François Selections
Category	Wine - Still - White
Grape variety	Savagnin
Region	Jura, France
Appellation	Arbois
Features	Organic, No sulfites added
Alcohol by volume	12.0%

Product information

Yield: 30 hl/ha

Vinification: This wine is only made in vintages where the grapes are of the highest quality. The wine is fermented with indigenous yeast and zero sulfur, when the vintage allows. The wine is fermented in temperature controlled tanks and then moved to large foudre in a special vin jaune cave. It then spends 7 years without addition of sulfur and with no topping up, under cover of a vail of yeast (voile) that slows the process of oxidation. It is then filtered and bottled with zero addition of sulfur.

Producer information

Evelyne and Pascal Clairet created their vineyard in 1991. They work 6 hectares of vines, from which they produce 12 cuvées. They make traditional wines in the traditions of Arbois, such as the Terre de Gryphées, & also explore new paths, such as the carbonic maceration in the Uva Arbosiana cuvée. Their methodology & passion is clearly invested in producing wines that represent the tradition & potential this dynamic AOC possesses. The couple has now opened a little bistro in the center of the town of Arbois.