Jenny & François Selections
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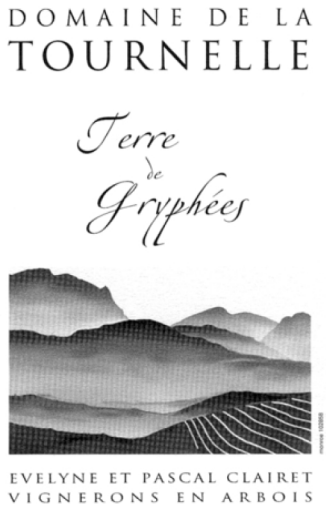
Domaine de la Tournelle, Terre de Gryphees

Producer	Domaine de la Tournelle
Vendor	Jenny & François Selections
Category	Wine - Still - White
Grape variety	Chardonnay
Region	Jura, France
Feature	Organic
Alcohol by volume	12.0%



Product information

Age of Vines: 20-30 Years.
Yields: 40 hl/ha
Soil: Heavy clay.

Vinification Method: Grapes are hand harvested in small baskets. Grapes are sorted by hand & undergo a direct, horizontal press. Only native yeast are used & the fruit is racked for twelve hours. A cool fermentation occurs in temperature controlled stainless steel tanks. Batonnage occurs every ten days for three months during certain vintages. The wine rests on the lees in old oak barrels for two years. The wine is bottled with a light filtration.

Tasting Note: Yellow straw in the glass with pretty scents of dried apricots & almond skins. The palate is rich with mature white & yellow fruit flavors. Yellow apple core, pear nectar & almond paste followed by succulent minerality dovetail into a dry finish.

Pairing: Works with fowl, aged cheeses, pork dishes, dried fruits or simply by itself.

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.