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

# Domaine de la Tournelle, Vin de Paille

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| Producer | Domaine de la Tournelle |
| Vendor | Jenny & François Selections |
| Category | Wine - Still - White |
| Grape varieties | Chardonnay, Poulsard, Savagnin |
| Region | Jura, France |
| Appellation | Côtes du Jura |
| Features | Organic, Dessert wine |
| Alcohol by volume | 12.5% |

## Product information

This is a "Vin de Liqueur" with 180 to 220 grams of residual sugar. 33% Ploussard grapes, 33% Chardonnay grapes, 34% Savagnin grapes. The grapes are laid on wooden racks and stainless steel grids in a well ventilated barn for a higher concentration of the fruits by drying. Drying period of 2 to 6 months so as to obtain a potential alcohol degree of 23° minimum. In barrels for 36 months (no new barrels). Lightly filtered before bottling.

## 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.