



# DOMAINE ANDRÉ ET MIREILLE TISSOT, STÉPHANE TISSOT

## ARBOIS VIN DE PAILLE 2012



The Jura is an old chain of mountains drawing a natural border between France and Switzerland. Even though just 80 miles east of the Côte de Beaune and west of the Valais, this region existed for centuries in splendid isolation. Unburdened by the ways of its neighbors, they protected their indigenous grapes and distinct vinification methods regarded as stubborn by the oenological conformists. If you are one of those people who long to escape from the shallowness and tedium of wine fashion, then the Jura is for you. Stéphane Tissot's fascinating personality between candid kindness and an incredible obstinacy lead him to become the most highly regarded of the regions' leaders. Certified organic since 1999 and biodynamic since 2004, Stéphane's estate is an example of natural practices.

### SOIL TYPE

2/3 clay from the Triassic, 1/3 calcareous from the Bajocien  
South and South-west oriented parcel

### VARIETAL

40% Savagnin, 40% Chardonnay, 20% Poulsard.

### CULTURE

Vines farmed Biodynamically with no use of herbicides or phytosanitary products. Use of sulfites and copper as well as plant infusions. Organic compost made at the estate. Traditional working of the soil. Manual harvesting in cases, destemming. Certified organic Ecocert and Biodynamic Demeter.

### VINIFICATION

Grapes are harvested at the beginning of the harvest 2012. They are then placed on wooden grids covered with a bed of straw, "Lit de paille". Grapes are dried that way for more than 3.5 months in an attic. They concentrate themselves in sugar, acidity and aromas. Pressing happens in January. Very low yielding, 100kg of grapes giving only 18 liters of Juice. The juice ferments slowly with native yeast and no SO2. After 1 year of fermentation this wine find its balance at 14% alcohol and 140 grams of residual sugar per liter. 150 cases produced. 375ml bottle size / 12 pack cases

### TASTING NOTES

Aromas of overripe honeydew melon, white raisin, apricot and quince. Scents of exotic, herbal honey with a gentle spice. The sweetness display a seductively creamy texture perfectly balanced by a refreshing acidity.



From the same Winery :

- Arbois Chardonnay "Patchwork" 2015
- Arbois Trousseau "Singulier" 2014
- Arbois Pinot Noir "Sous la Tour" 2016
- Château Chalon 2007

