

Domaine Des Notes Bleues - Savagnin Ouillé 'Les Sarres' 2023

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Savagnin

Average Vine Age: 4 years old

Altitude: 1,150 feet (350m)

Soils/Terroir: From a .75ha plot in the “Les Sarres” lieu-dit located between the villages of Buvilly and Grozon. The parcel is exposed East and Southeast on soils of iridescent and black marls.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: The grapes were crushed upon arrival in the cellar and macerated on the skins for 24 hours. The grapes were then pressed into stainless steel tanks to begin fermentation. A small dose of sulfur was added at the press to prevent oxidation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Once the fermentation is fully underway the juice was transferred to 3-year-old ex-Bordeaux Blanc barrels of 225L made from American Oak to complete fermentation. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation.

Maturation: Aged 12 months in 2-year-old ex-Bordeaux Blanc barrels of 225L made from American Oak. Bottled, unfiltered and unfiltered.

pH: 3.2

Sulfur: 20ppm total SO₂, .6ppm free SO₂



Domaine Des Notes Bleues – Chardonnay ‘La Pierre, Les Abscisses’ 2023

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Chardonnay

Average Vine Age: 50 years old

Altitude: 1,150 feet (350m)

Soils/Terroir: From a 1.2ha plot named “La Pierre” located in Buvilly near Pupillin. The parcel is exposed Northwest on soils of iridescent marl.

Farming: Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar into stainless steel tanks. A small dose of sulfur was added at the press to prevent oxidation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Once the fermentation is fully underway the juice was transferred to 7-year-old 400L French oak barrels that were reconditioned in 2023. No stirring of the lees and the wine completed malolactic fermentation.

Maturation: Aged 12 months in reconditioned 7-year-old 400L French oak barrels. Bottled, unfiltered and unfiltered.

pH: 3.3

Sulfur: 18ppm total SO₂, .6ppm free SO₂



Domaine Des Notes Bleues - 52eme Rue, Une Nuit, Un Oiseau...2023

Region: Jura

Appellation: Arbois AOP

Grapes: 60% Chardonnay, 40% Savagnin

Average Vine Age: Chardonnay (80+ years), Savagnin (40+ years)

Altitude: 1,150 feet (350m) for the Chardonnay, and 1,315 feet (400m) for the Savagnin

Soils/Terroir: The Chardonnay comes from a North exposed parcel of gray marl soils named “La Chenailotte” next to the “La Mailloche” lieu-dit in Arboir. The Savagnin comes from a South exposed parcel in the “Le Cul du Bray” vineyard in Mesnay on deep gravel soils rich in limestone.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The Chardonnay and Savagnin were whole cluster pressed together into stainless steel tanks. A small dose of sulfur was added at the press to prevent oxidation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Once the fermentation is fully underway the juice was transferred to 7-year-old 400L French oak barrels that were reconditioned in 2023. No stirring of the lees and the wine completed malolactic fermentation. Fermentation took approximately 6 weeks to complete.

Maturation: Aged 12 months in reconditioned 7-year-old 400L French oak barrels. Bottled, unfinned and unfiltered.

pH: 3.2

Sulfur: 30ppm total SO₂, .6ppm free SO₂



Domaine Des Notes Bleues - Ploussard Que Ca...Tu Meurs! 2023

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Ploussard

Average Vine Age: 80+ years old

Altitude: 985 feet (300m)

Soils/Terroir: From 3 parcels in Arbois, all with soils of grey Marl (Marne Gris). “La Chenaillette” is exposed North, “La Mailloche” is exposed East, and “Les Nouvelles” is exposed South.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: The grapes were de-stemmed and placed directly into stainless-steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 10 days the grapes were pressed, and the press juice combined with the free run juice to finish fermentation in stainless-steel. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 12 months in stainless-steel tanks. Bottled, unfiltered and unfiltered.

pH: 3.9

Sulfur: 10ppm total SO₂, .3ppm free SO₂



Domaine Des Notes Bleues - Arbois Pinot Noir 2023

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Pinot Noir

Average Vine Age: 28 years old

Altitude: 985 feet (300m)

Soils/Terroir: From 2 parcels in Arbois, both with soils of grey Marl (Marne Gris). “Les Nouvelles” is exposed South, and “Monteiller” is totally flat.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The grapes were de-stemmed and placed directly into stainless-steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 10 days the grapes were pressed, and the press juice combined with the free run juice to finish fermentation in stainless-steel. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 12 months in stainless-steel tanks. Bottled, unfiltered and unfiltered.

pH: 3.6

Sulfur: 14ppm total SO₂, .6ppm free SO₂



Domaine Des Notes Bleues Arbois - Pinot Noir 'Le Cul du Bray' 2023

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Pinot Noir

Average Vine Age: 35 years old

Altitude: 1,150 feet (350m)

Soils/Terroir: A small plot of Pinot Noir in “Le Cul du Bray” near the village of Mesnay. The soil is deep gravel rich in limestone above Liassic Marls, and the vineyard is exposed South.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The grapes were de-stemmed and placed directly into stainless-steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 10 days the grapes were pressed, and the press juice combined with the free run juice to finish fermentation in stainless-steel. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 12 months in stainless-steel tanks. Bottled, unfinned and unfiltered.

pH: 3.6

Sulfur: 15ppm total SO₂, .6ppm free SO₂

VIN BIO
gout
de merde

Domaine Des Notes Bleues Arbois – Trousseau ‘Clos de Verreux’ 2023

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Trousseau

Average Vine Age: 80 years old

Altitude: 985 feet (300m)

Soils/Terroir: A South exposed parcel of limestone rich gravel above Liassic Marls.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes were de-stemmed and placed directly into stainless-steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. One light pump over a day using a bucket. After 10 days the grapes were pressed, and the juice transferred back to stainless-steel tanks to complete fermentation. After the completion of malolactic fermentation a small dose of sulfur was added.

Maturation: Aged 12 months in stainless-steel tanks. Bottled, unfinned and unfiltered.

pH: 3.9

Sulfur: 20ppm total SO₂, 1ppm free SO₂



Domaine Des Notes Bleues 'Les Sarres' Savagnin Ouillé 2022

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Savagnin

Average Vine Age: 3 years old

Altitude: 1,150 feet (350m)

Soils/Terroir: From a .75ha plot in the "Les Sarres" lieu-dit located in between the villages of Buvilly and Grozon. The parcel is exposed East and Southeast on soils of iridescent and black marls. .

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: The grapes were crushed upon arrival in the cellar and macerated on the skins for 24 hours. The grapes were then pressed into stainless steel tanks for 1 night of cold settling before barreling down. A small dose of sulfur was added at the press to prevent oxidation. After cold settling the juice was transferred to 2-year-old ex-Bordeaux Blanc barrels of 225L made from American Oak to complete fermentation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation.

Maturation: Aged 12 months in 2-year-old ex-Bordeaux Blanc barrels of 225L made from American Oak. The wine was racked 1 month before bottling and a small dose of sulfur added. Bottled unfiltered and unfiltered.

pH: 3.2

Total SO2: 36ppm



Domaine Des Notes Bleues “Marchand de Cailloux” Chardonnay 2021

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Chardonnay

Average Vine Age: 70 years old

Altitude: 985 feet (300m)

Soils/Terroir: From the parcels of “les Gravieres Saint Paul” and “Clos de Verreux” in the village of Arbois. These parcels are exposed south and east, and the soils are limestone gravel atop gray marl (marnes gris).

Farming: Organic

Harvest: Hand harvested

Yield: 4 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 228L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and was done entirely in used 228L French oak barrels. Light stirring of the fine lees (battonage) to help the completion of malolactic and alcoholic fermentation.

Maturation: Aged 24 months in 8-year-old 228L French oak barrels. The wines were racked 1 month before bottling and bottled unfiltered and unfiltered.

pH: 3.13

Total SO₂: 15ppm



Dom. Des Notes Bleues “Les Nouvelles” Chardonnay Sous Voile 2018

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Chardonnay

Average Vine Age: 80+ years old

Altitude: 1,150 feet (350m)

Soils/Terroir: A 1.3 hectare south exposed parcel in the “Les Nouvelles” vineyard overlooking the village of Mesnay. The soils are gray marl (marnes gris), covered by limestone scree.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 228L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and was done entirely in used 228L French oak barrels. Stirring of the fine lees (battonage) to encourage the completion of malolactic and alcoholic fermentation.

Maturation: Aged 2 years in 5-year-old 228L French oak barrels and regularly topped up. At the end of the 2nd year the topping up of barrels ceased and a layer of yeast was allowed to form on the surface of the wine. Aged 3 years Sous Voile or “under the veil”. After 5 years in barrel the juice was racked into a stainless-steel tank 1 month before bottling. Bottled unfiltered and unfiltered.

pH: 3.17

Total SO₂: < 20ppm



Domaine Des Notes Bleues “Ploussard Que Ca...Tu Meurs! 2020

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Ploussard

Average Vine Age: 85 years old

Altitude: 985 to 1,150 feet (300-350m)

Soils/Terroir: From the grey marl soils of the “La Chenaillette” and “Les Nouvelles” vineyards. “La Chenaillette” is exposed north, and “Les Nouvelles” is exposed south.

Farming: Organic

Harvest: Hand harvested

Yield: 10 hl/ha

Winemaking: The grapes were destemmed and placed directly into a stainless-steel tank.

Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 14 days the grapes were pressed, and the press juice combined with the free run juice to finish fermentation in stainless-steel. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 12 months in a stainless-steel tank Bottled unfined and unfiltered.

pH: 3.2

Total SO2: 15ppm



Domaine Des Notes Bleues - Le Cul Du Bray Chardonnay 2020

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Chardonnay

Average Vine Age: 40 to 70 years old

Altitude: 1,315 feet (400m)

Soils/Terroir: A 1 hectare south exposed parcel in the “Le Cul du Bray” vineyard near the village of Mesnay. The soils are deep gravel rich in limestone above Lias marls.

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 300L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and was done entirely in used 300L French oak barrels. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. Fermentation took a little over 6 weeks to complete.

Maturation: Aged 12 months in 3-year-old 300L French oak barrels. The wines were racked 1 month before bottling and a small dose of sulfur was added. Bottled unfinned and unfiltered.

pH: 3.10

Total SO2: 30ppm



Domaine Des Notes Bleues - Savagnin Ouillé 2020 (24 month élevage)

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Savagnin

Average Vine Age: 15 to 80 years old

Altitude: Multiple parcels from 985 to 1,315 feet (300m-400m)

Soils/Terroir: From 4 parcels, mostly in the “Le Cul du Bray” vineyard on soils of marl and limestone gravel.

Farming: Organic

Harvest: Hand harvested

Yield: 60 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into a stainless-steel tank. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. Transferred to used 225L and 500L French oak barrels after the completion of malolactic fermentation.

Maturation: Aged 24 months in used 225L and 500L French oak barrels. The wines were racked 1 month before bottling and a small dose of sulfur was added. Bottled after a light fining.

pH: 3.08

Total SO₂: 31ppm



Domaine Des Notes Bleues - Savagnin Ouillé 2020 (14 month élevage)

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Savagnin

Average Vine Age: 15 to 80 years old

Altitude: Multiple parcels from 985 to 1,315 feet (300m-400m)

Soils/Terroir: From 4 parcels, mostly in the “Le Cul du Bray” vineyard on soils of marl and limestone gravel.

Farming: Organic

Harvest: Hand harvested

Yield: 60 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 300L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and was done entirely in used 300L French oak barrels. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. Fermentation took a little over 2 weeks to complete.

Maturation: Aged 14 months in 4-year-old 300L French oak barrels. The wines were racked 1 month before bottling and a small dose of sulfur was added. Bottled after a light fining.

pH: 3.08

Total SO₂: 31ppm



Domaine Des Notes Bleues - 52eme Rue, Une Nuit, Un Oiseau...2020

Region: Jura

Appellation: Arbois AOP

Grapes: 66% Chardonnay, 34% Savagnin

Average Vine Age: Chardonnay (80+ years), Savagnin (40 years)

Altitude: 1,150 feet (350m) for the Chardonnay, and 1,315 feet (400m) for the Savagnin

Soils/Terroir: The Chardonnay comes from a north exposed parcel of gray marl soils named “La Chenailotte” next to the “La Mailloche” lieu-dit. The Savagnin comes from a south exposed parcel in the “Le Cul du Bray” vineyard on deep gravel soils rich in limestone.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha for the Chardonnay, and 60 hl/ha for the Savagnin

Winemaking: The Chardonnay and Savagnin were harvested on the same day and whole cluster pressed together, using an old pneumatic press. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 228L French oak barrels. Spontaneous co-fermentation using only the naturally occurring indigenous yeasts done entirely in used 228L French oak barrels. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. Fermentation took approximately 1 month to complete.

Maturation: Aged 12 months in used 228L French oak barrels from 2015 and 2016. Racking 1 month before bottling and a small dose of sulfur was added. Bottled unfiltered and unfiltered.

pH: 3.16

Total SO2: 51ppm



Domaine Des Notes Bleues - Les Nouvelles Chardonnay 2020

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Chardonnay

Average Vine Age: 80+ years old

Altitude: 1,150 feet (350m)

Soils/Terroir: A 1.3 hectare south exposed parcel in the “Les Nouvelles” vineyard overlooking the village of Mesnay. The soils are gray marl (marnes gris) from the Lias epoch, covered by limestone scree.

Farming: Organic

Harvest: Hand harvested

Yield: 6 hl/ha (60% of this vineyard was replanted in 2020)

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into a used 500L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and was done entirely in a used 500L French oak barrels. No stirring of the fine lees (battonage) in 2020 to preserve freshness, and the wine completed malolactic fermentation. The fermentation took a little over 6 weeks to complete.

Maturation: Aged 12 months in 4-year-old 500L French oak barrels that were re-toasted in 2020. The wines were racked 1 month before bottling and a small dose of sulfur was added. Bottled unfiltered and unfiltered.

pH: 3.25

Total SO2: 33ppm



Domaine Des Notes Bleues - Ascenseur Pour Les Chardos 2018

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Chardonnay

Average Vine Age: 80 years old

Altitude: 1,150 feet (350m)

Soils/Terroir: A .15-hectare southeast exposed parcel known as “les Gravieres Saint Paul” or “Changins” in the lieu-dit of “Corvées sous Curon” near the village of Arbois. The soils are composed of calcareous gravel atop rich gray marl (marnes gris) from the Lias epoch.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 228L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and was done entirely in used 228L French oak barrels. Stirring of the fine lees (battonage) was done in 2018 to encourage the completion of fermentation. The wine completed malolactic fermentation approximately 1 month after the start of fermentation and small dose of sulfur was added.

Maturation: Aged 12 months in 3-year-old 228L French oak barrels. The wines were racked 1 month before bottling and a small dose of sulfur was added. Bottled unfiltered and unfiltered.

pH: 3.29

Total SO₂: < 20ppm



Domaine Des Notes Bleues - Les Nouvelles Chardonnay 2018

Region: Jura

Appellation: Arbois AOP

Grapes: 100% Chardonnay

Average Vine Age: 80+ years old

Altitude: 1,150 feet (350m)

Soils/Terroir: A 1.3 hectare south exposed parcel in the “Les Nouvelles” vineyard overlooking the village of Mesnay. The soils are gray marl (marnes gris) from the Lias epoch, covered by limestone scree.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A small dose of sulfur was added after pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 228L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and was done entirely in used 228L French oak barrels. Stirring of the fine lees (battonage) was done in 2018 to encourage the completion of fermentation. The wine completed malolactic fermentation approximately 1 month after the start of fermentation and small dose of sulfur was added.

Maturation: Aged 12 months in 3-year-old 228L French oak barrels. The wines were racked 1 month before bottling and a small dose of sulfur was added. Bottled unfiltered and unfiltered.

pH: 3.17

Total SO₂: < 20ppm

