

## 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 single parcel named "Les Sarres" located near the village of Grozon. The parcel is exposed Southwest on iridescent marl soils.

**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 SO<sub>2</sub>:** 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 SO<sub>2</sub>:** 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 2<sup>nd</sup> 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 SO<sub>2</sub>:** < 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 unfiltered 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 SO<sub>2</sub>:** 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 SO<sub>2</sub>:** 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 SO<sub>2</sub>:** 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 Graviers 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 SO<sub>2</sub>:** < 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 SO<sub>2</sub>:** < 20ppm

