

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 Chenailotte” and “Les Nouvelles” vineyards. “La Chenailotte” 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 unfinned 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

