

## **Domaine Des Notes Bleues - Savagnin Ouillé 'La Pierre' 2023**

**Region:** Jura

**Appellation:** Côtes du Jura AOP

**Grapes:** 100% Savagnin

**Average Vine Age:** 40 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 over a limestone bedrock.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 60 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 was underway the juice was transferred to used 225L and 400L French oak barrels of 4 to 8 vintages. Alcoholic fermentation took 3 weeks to complete. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation.

**Maturation:** Aged 24 months in used 225L and 400L French oak barrels of 4 to 8 vintages. Racked into a stainless-steel tank 1 month before bottling and a low dose of sulfur added. Bottled without fining or filtration.

**pH:** 3.2

**Sulfur:** 22ppm total SO<sub>2</sub>



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

**Region:** Jura

**Appellation:** Côtes du Jura AOP

**Grapes:** 100% Chardonnay

**Average Vine Age:** 25 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:** 70 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 underway the juice was transferred to 3-year-old 228L French oak barrels. Alcoholic fermentation took 3 weeks to complete. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation.

**Maturation:** Aged 24 months in 3-year-old 228L French oak barrels. Racked into a stainless-steel tank 1 month before bottling and a low dose of sulfur added. Bottled without fining or filtration.

**pH:** 3.33

**Sulfur:** 24ppm total SO<sub>2</sub>



DOMAINE  
DES  
NOTES  
BLEUES

CHARDONNAY  
« LA PIERRE, LES ORDONNÉES »  
APPELLATION CÔTES DU JURA CONTRÔLÉE

## Domaine Des Notes Bleues – Partiels Blanc 2023

**Region:** Jura

**Appellation:** Arbois AOP

**Grapes:** 85% Chardonnay, 15% Savagnin

**Average Vine Age:** 4 to 100-years old

**Altitude:** 1,150 feet (350m)

**Soils/Terroir:** A blend of all the Domaine's Chardonnay & Savagnin parcels in the Arbois appellation. Predominately marl soils, with some limestone and gravel.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 30 hl/ha

**Winemaking:** Each parcel and variety are harvested, pressed and vinified separately. Whole cluster pressing into stainless steel tanks, with a low dose of sulfur added at the press to prevent oxidation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. Once the fermentation is fully underway the components were blended and transferred to used 300L & 400L French oak barrels. No stirring of the lees and the wine completed malolactic fermentation. Fermentation took approximately 4 weeks to complete.

**Maturation:** Aged 24 months in used 300L & 400L French oak barrels. Racked into a stainless-steel tank 1 month before bottling and a low dose of sulfur added. Bottled without fining or filtration.

**pH:** 3.41

**Sulfur:** 36ppm total SO<sub>2</sub>



## Domaine Des Notes Bleues - Savagnin KomunoranJ 2023

**Region:** Jura

**Appellation:** Vin de France

**Grapes:** 100% Savagnin

**Average Vine Age:** 40 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 over a limestone bedrock.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 60 hl/ha

**Winemaking:** The grapes were crushed upon arrival in the cellar and macerated on the skins for 3 months. A low dose of sulfur was added at the beginning of maceration. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 3 months the grapes were pressed and transferred to used 350L French oak barrels of 7 vintages.

**Maturation:** Aged 24 months in used 350L French oak barrels of 7 vintages. Racked into a stainless-steel tank 1 month before bottling and a low dose of sulfur added. Bottled without fining or filtration.

**pH:** 3.53

**Sulfur:** 15ppm total SO<sub>2</sub>

**KomunJ**  
**2023 oranJ**

*Domaine des Notes Bleues*

Vin de France. Cultivé, élevé et mis en bouteille par Cédric MOTTET à FR-39600. Raisins blancs macérés trois mois puis élevés deux ans en fût. Vin non filtré, un dépôt dans la bouteille est possible. Contient des sulfites. dnb39@outlook.fr. L-savorange23.

Alc. 13,5 %

## 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, unfined and unfiltered.

**pH:** 3.2

**Sulfur:** 20ppm total SO<sub>2</sub>, .6ppm free SO<sub>2</sub>



## 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, unfinned and unfiltered.

**pH:** 3.3

**Sulfur:** 18ppm total SO<sub>2</sub>, .6ppm free SO<sub>2</sub>



## 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 Chenaillette” 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, unfined and unfiltered.

**pH:** 3.2

**Sulfur:** 30ppm total SO<sub>2</sub>, .6ppm free SO<sub>2</sub>



## 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, unfined and unfiltered.

**pH:** 3.9

**Sulfur:** 10ppm total SO<sub>2</sub>, .3ppm free SO<sub>2</sub>



## 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, unfined and unfiltered.

**pH:** 3.6

**Sulfur:** 14ppm total SO<sub>2</sub>, .6ppm free SO<sub>2</sub>



## 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, unfined and unfiltered.

**pH:** 3.6

**Sulfur:** 15ppm total SO<sub>2</sub>, .6ppm free SO<sub>2</sub>

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, unfined and unfiltered.

**pH:** 3.9

**Sulfur:** 20ppm total SO<sub>2</sub>, 1ppm free SO<sub>2</sub>



## Domaine Des Notes Bleues – Chardonnay ‘Les Nouvelles’ 2022

**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:** 15 hl/ha

**Winemaking:** The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A low dose of sulfur was added at the pressing to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 300L French oak barrels of 5 vintages. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage), and the wine completed malolactic fermentation. The fermentation took a little over 24 months to complete.

**Maturation:** Aged 36 months in 5-year-old 300L French oak barrels. Bottled without fining or filtration.

**pH:**

**Sulfur:** 30ppm total SO<sub>2</sub>



## Domaine Des Notes Bleues - Chardonnay 'Le Cul du Bray' 2022

**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:** 20 hl/ha

**Winemaking:** The grapes were whole cluster pressed upon arrival in the cellar, using an old pneumatic press. A low dose of sulfur was added at the press to prevent oxidation. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 400L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. Fermentation took a little over 30 months to complete.

**Maturation:** Aged 36 months in 3-year-old 400L French oak barrels. Bottled without fining or filtration.

**pH:**

**Sulfur:** 34ppm total SO<sub>2</sub>



## **Domaine Des Notes Bleues - 52eme Rue, Une Nuit, Un Oiseau...2022**

**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 Chenaillette” 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:** 27 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. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 300L & 400L French oak barrels of 3-5 years vintages. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage), and the wine completed malolactic fermentation. The fermentation took a little over 24 months to complete.

**Maturation:** Aged 36 months in used 300L & 400L French oak barrels of 3-5 years vintages. Bottled without fining or filtration.

**pH:**

**Sulfur:** 24ppm total SO<sub>2</sub>



## 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

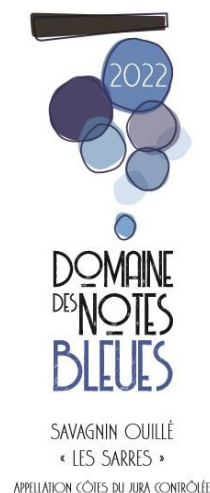
**Yield:** 25 hl/ha

**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 unfined 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 unfinned 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 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 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 Chenaillette” 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 unfinned 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 unfined 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 unfined and unfiltered.

**pH:** 3.17

**Total SO2:** < 20ppm

