

Oxymore 'Silence Éloquent' Chardonnay Côtes du Jura 2023

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100%

Average Vine Age: 30 years old

Altitude: 1,015 to 1,150 feet (310-350m)

Soils/Terroir: A steep .5ha parcel named "La Chaux" located south of Château-Chalon near the village of Nevy-Sur-Seille. The 40% slope is exposed southwest with soils of limestone scree, over a bed of gray Lias marl.

Farming: Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Winemaking: The grapes were directly pressed upon arrival in the cellar. The juice was given 1 night of settling in stainless-steel tanks, before racking off the gross lees into 6-year-old 228L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No battonage and the wine completed malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 18 months in 6-year-old 228L French oak barrels. Bottled without fining or filtration.

pH: 3.52

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



Oxymore 'Songe Éveillé' Chardonnay+Savagnin Côtes du Jura 2023

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 70% Chardonnay, 30% Savagnin (mostly Savagnin Vert)

Average Vine Age: 30 years old

Altitude: 905 to 1,150 feet (275-350m)

Soils/Terroir: The Chardonnay comes from a .5ha parcel named "La Chaux" located south of Château-Chalon. The 40% slope is exposed southwest with soils of limestone scree, over gray Lias marl. The Savagnin comes from .17ha south exposed plot named "En Beaumont", sitting below the plateau of Menétru-le-Vignoble. The soils are a mix of gray Lias marl, limestone, and clayey sandstone.

Farming: Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Winemaking: The Savagnin and Chardonnay were harvested and pressed separately. The juice was given 1 night of settling in stainless-steel tanks, before racking off the gross lees into 6-year-old 228L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Once the fermentation is well underway the Chardonnay and Savagnin were blended. No battonage and the wine completed malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 18 months in 6-year-old 228L French oak barrels. Bottled, unfined and unfiltered.

pH: 3.4

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



Oxymore 'Voyage Immobile' Viognier de Maceration 2024

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Viognier - sourced from Domaine Oedipoda in Julienas (Beaujolais).

Average Vine Age: 16 years old

Altitude: 1,115 feet (340m)

Soils/Terroir: From a sandy granite parcel exposed fully south.

Farming: Organic

Harvest: Hand harvested

Yield: 60 hl/ha

Winemaking: Harvested early in the morning at Domaine Oedipoda in Beaujolais and driven 1.5 hours by truck to the Domaine in the village of Domblans (Jura). 13-day maceration in stainless-steel tanks, using 70% whole bunches and 30% de-stemmed grapes. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes were pressed on the 14th day, and the juice transferred back to stainless-steel tanks to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in stainless-steel tanks. Bottled without fining or filtration.

pH: 3.5

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



Oxymore 'Frugal Festin' Poulsard Côtes du Jura 2024

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 95% Poulsard, 5% Savagnin (half Savagnin Vert, half Savagnin Rose)

Average Vine Age: 20 years old

Altitude: 1,035 feet (315m)

Soils/Terroir: 90% (Poulsard) comes from a .54ha parcel named "Percenette" located in Perrigny-Conliège. The parcel is exposed east on a bed of Lias marl covered with silty clay-sandstone and limestone. 10% (Poulsard and Savagnin) comes from a .90ha parcel named "Les Combes" located in Bréry on soils of iridescent marl.

Farming: Organic

Harvest: Hand harvested

Yield: 10 hl/ha

Winemaking: The 2 parcels were harvested on the same day and fermented together using only the naturally occurring indigenous yeasts. The Poulsard is fully de-stemmed and the Savagnin is left as whole bunches. The de-stemmed Poulsard and whole bunch Savagnin macerate together for 10 days in a stainless-steel tank, with one light pump-over a day. On the 11th day the grapes were pressed and the juice transferred back to stainless-steel tank to complete fermentation.

Maturation: Aged 8 months in stainless-steel tanks. Bottled without fining or filtration.

pH: 3.66

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



Oxymore 'Discrète Exubérance' Macération of Pinot Gris 2024

Region: Alsace

Appellation: Vin de France

Grapes: 100% Pinot Gris - sourced from Célia Immele in the Alsace village of Sigolsheim.

Average Vine Age: 16 years old

Altitude: 673 feet (205m)

Soils/Terroir: From a gravel parcel located below the Grand Cru vineyard of Mambourg exposed fully South.

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: Harvested early in the morning in Alsace and driven 3 hours by truck to the Domaine in the village of Domblans (Jura). The whole bunches were placed directly into stainless-steel tanks and macerated whole cluster for 13 days, with one light pump-over a day. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes were pressed on the 14th day, and the juice transferred back to stainless-steel tanks to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in stainless-steel tanks. Bottled without fining or filtration.

pH: 3.7

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



Oxymore 'Bouillonnante Quiétude' Pinot Noir 2024

Region: Alsace

Appellation: Vin de France

Grapes: 100% Pinot Noir - sourced from Célia Immele in the Alsace village of Sigolsheim .

Average Vine Age: 15 years old

Altitude: 870 feet (265m)

Soils/Terroir: From a .31ha parcel exposed south on sandy granite soils.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: Harvested early in the morning in Alsace and driven 3 hours by truck to the Domaine in the village of Domblans (Jura). The whole bunches were placed directly into stainless-steel tanks and macerated whole cluster for 11 days, with one light pump-over a day. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes were pressed on the 12th day, and the juice transferred to 10-year-old French oak barrels of 350L to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in 10-year-old French oak barrels of 350L. Bottled without fining or filtration.

pH: 3.5

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



Oxymore 'Saine Folie' Gamay 2024

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay - sourced from Domaine Oedipoda in Julienas (Beaujolais).

Average Vine Age: 55 years old

Altitude: 985 feet (300m)

Soils/Terroir: From a granite parcel exposed Southeast.

Farming: Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Winemaking: Harvested early in the morning at Domaine Oedipoda in Beaujolais and driven 1.5 hours by truck to the Domaine in the village of Domblans (Jura). The whole bunches were placed in stainless-steel tanks and undergo a 5-day dry carbonic maceration. This is followed by 5-days of semi-carbonic maceration with 1 daily punch down and light pumping over. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 11th day the grapes were pressed, and the juice transferred back to stainless-steel tanks to complete fermentation. After malolactic fermentation the wine was transferred to 15-year-old French oak barrels of 228L for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in 15-year-old French oak barrels of 228L. Bottled without fining or filtration.

pH: 3.4

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



Oxymore 'Sombre Clarté' Syrah 2024

Region: Luberon

Appellation: Vin de France

Grapes: 100% Syrah - sourced from Joran et Clémentine Gualchierotti of Domaine Astrado near the village of Saint-Martin-de-la-Brasque (Luberon).

Average Vine Age: 3 years old

Altitude: 985 feet (300m)

Soils/Terroir: From a sandy parcel exposed south.

Farming: Organic (in conversion)

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: Harvested early in the morning at Domaine Astrado in the Luberon and driven 4 hours by truck to the Domaine in the village of Domblans (Jura). Approximately 50% of the grapes were de-stemmed and 50% left as whole bunches. The de-stemmed grapes and whole bunches were macerated in stainless-steel tanks for 10 days, with a light pump-over once a day. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 11th day the grapes were pressed and the juice transferred back to stainless-steel tanks to complete fermentation. After malolactic fermentation the wine was transferred to 15-year-old French oak barrels of 228L for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in 15-year-old 228L French oak barrels. Bottled without fining or filtration.

pH: 3.4

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



Oxymore 'Douce Tempête' Vin de Liqueur

Region: Jura & Beaujolais

Appellation: Vin de France

Grapes: 33% Marc du Jura, 67% Gamay - sourced from Domaine Oedipoda in Julienas (Beaujolais).

Average Vine Age: 55 years old

Altitude: 985 feet (300m)

Soils/Terroir: From a granite parcel exposed Southeast.

Farming: Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Winemaking: The Gamay was harvested early in the morning at Domaine Oedipoda in Beaujolais and driven 1.5 hours by truck to the Domaine in the village of Domblans (Jura). The grapes were direct pressed upon arrival in the cellar into stainless steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. As the fermenting juice approaches 1% alcohol it is blended with Marc du Jura. The addition of the Marc stops the fermentation, and the blend was transferred to 8-year-old French oak barrels of 228L for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in 8-year-old French oak barrels of 228L. Bottled without fining or filtration.

pH:

Sulfur: 0ppm total SO₂, 0ppm free SO₂



Oxymore 'Silence Éloquent' Chardonnay Côtes du Jura 2022

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Chardonnay (sourced from Marc Lacroix and Anne Cécile Daubigny of Maison des Saules)

Average Vine Age: 10 years old

Altitude: 1,050 feet (320m)

Soils/Terroir: From a 4ha vineyard located 23 miles Southwest of Arbois, near the village of Villeneuve-sous-Pymont. The vines are exposed Southeast and West on gray marl soils.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes were manually pressed using an old basket press, with the press cycle taking up to 24 hours to complete. The juice was given 1 night of settling in stainless-steel tanks, before racking off the gross lees into used oak barrels of 228L. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 18 months in used oak barrels of 228L. Bottled without fining or filtration.

pH: 3.1

Total SO2: <20ppm



Oxymore 'Songe Éveillé' Chardonnay+Savagnin Côtes du Jura 2022

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 70% Savagnin, 30% Chardonnay (sourced from Marc Lacroix and Anne Cécile Daubigney of Maison des Saules)

Average Vine Age: 10 years old

Altitude: 1,050 feet (320m)

Soils/Terroir: From a 4ha vineyard located 23 miles Southwest of Arbois, near the village of Villeneuve-sous-Pymont. The vines are exposed Southeast and West on gray marl soils.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The Savagnin and Chardonnay were hand harvested together and blended at the press. The grapes were manually pressed using an old basket press, with the press cycle taking up to 24 hours to complete. The juice was given 1 night of settling in stainless-steel tanks, before racking off the gross lees into used oak barrels of 228L. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 18 months in used oak barrels of 228L. Bottled without fining or filtration.

pH: 3.10

Total SO2: <20ppm



Oxymore 'Lente Cavalcade' Savagnin Côtes du Jura 2022

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Savagnin (sourced from Marc Lacroix and Anne Cécile Daubigney of Maison des Saules)

Average Vine Age: 10 years old

Altitude: 1,050 feet (320m)

Soils/Terroir: From a 4ha vineyard located 23 miles Southwest of Arbois, near the village of Villeneuve-sous-Pymont. The vines are exposed West on gray marl soils.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes were manually pressed using an old basket press, with the press cycle taking up to 24 hours to complete. The juice was given 1 night of settling in stainless-steel tanks, before racking off the gross lees into used oak barrels of 228L. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 18 months in used oak barrels of 228L. Bottled without fining or filtration.

pH: 3.15

Total SO₂: <20ppm



Oxymore 'Nuit Blanche' Viognier 2023

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Viognier (sourced from Domaine Oedipoda in the Beaujolais village of Julienas)

Average Vine Age: 15 years old

Altitude: 1,115 feet (340m)

Soils/Terroir: From a sandy granite parcel exposed fully South.

Farming: Organic (in conversion)

Harvest: Hand harvested

Yield: 75 hl/ha

Winemaking: Harvested early in the morning at Domaine Oedipoda in Beaujolais and driven 1.5 hours by truck to the village of Domblans in the Jura. The grapes were manually pressed using an old basket press, with the press cycle taking 12 hours to complete. The juice was given 1 night of settling in stainless-steel tanks, before racking off the gross lees into used oak barrels of 228L. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in used oak barrels of 228L. Bottled without fining or filtration.

pH: 3.66

Total SO₂: <20ppm



Oxymore 'Voyage Immobile' Viognier de Maceration 2023

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Viognier (sourced from Domaine Oedipoda in the Beaujolais village of Julienas)

Average Vine Age: 15 years old

Altitude: 1,115 feet (340m)

Soils/Terroir: From a sandy granite parcel exposed fully South.

Farming: Organic (in conversion)

Harvest: Hand harvested

Yield: 75 hl/ha

Winemaking: Harvested early in the morning at Domaine Oedipoda in Beaujolais and driven 1.5 hours by truck to the village of Domblans in the Jura. Half of the grapes were crushed by foot in a stainless-steel tank. The other half were left as whole bunches and added to the tank of crushed grapes to macerate for 13 days. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 14th day the grapes were manually pressed using an old basket press, with the press cycle taking 12 hours to complete. The juice was given 1 night of settling, before racking off the gross lees into a stainless-steel tank to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in stainless-steel tanks. Bottled without fining or filtration.

pH: 3.66

Total SO₂: <20ppm



Oxymore 'Frugal Festin' Rosé 2023

Region: Jura

Appellation: Vine de France

Grapes: 60% Chardonnay, 20% Savagnin, 20% Poulsard

Average Vine Age: 60 years old

Altitude: 950 feet (290m)

Soils/Terroir: From a small plot located near the village of Brery on iridescent marl soils.

Farming: Organic (in conversion)

Harvest: Hand harvested

Yield: 6 hl/ha

Winemaking: Approximately 70% of the grapes were de-stemmed and 30% left as whole bunches. The de-stemmed grapes and whole bunches were macerated in a stainless-steel tank for 11-days, with a light pump-over once a day. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 12th day the grapes were manually pressed using an old basket press and transferred back to stainless-steel tank to complete fermentation.

Maturation: Aged 8 months in stainless-steel tanks. Bottled without fining or filtration.

pH: 3.46

Total SO2: <20ppm



Oxymore 'Discrète Exubérance' Macération of Pinot Gris 2023

Region: Alsace

Appellation: Vin de France

Grapes: 100% Pinot Gris (sourced from Célia Immele in the Alsace village of Sigolsheim)

Average Vine Age: 15 years old

Altitude: 673 feet (205m)

Soils/Terroir: From a gravel parcel located below the Grand Cru vineyard of Mambourg exposed fully South.

Farming: Organic

Harvest: Hand harvested

Yield: 38 hl/ha

Winemaking: Harvested early in the morning in Alsace and driven 3 hours by truck to the village of Domblans in the Jura. The whole bunches of grapes were placed directly into stainless-steel tanks and macerated whole cluster for 10 days. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 11th day the grapes were manually pressed using an old basket press, with the press cycle taking 12 hours to complete. The juice was given 1 night of settling, before racking off the gross lees into a stainless-steel tank to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in stainless-steel tanks. Bottled without fining or filtration.

pH: 4.17

Total SO₂: <20ppm



Oxymore 'Bouillonnante Quiétude' Pinot Noir 2023

Region: Jura

Appellation: Vin de France

Grapes: 100% Pinot Noir (sourced from Chateau d'Arlay in Jura)

Average Vine Age: 50 years old

Altitude: 950 feet (290m)

Soils/Terroir: From a 1.84ha vineyard located near the village of Arlay. The vines are exposed Southeast on soils of gray marl.

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Approximately 2/3 of the grapes were de-stemmed and 1/3 left as whole bunches. The de-stemmed grapes and whole bunches were macerated in a stainless-steel tank for 14-days, with a light pump-over once a day. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 15th day the grapes were manually pressed using an old basket press and transferred back to stainless-steel tank to complete fermentation. After malolactic fermentation the juice was racked into old 500L barrels and a low dose of sulfur added.

Maturation: Aged 8 months in used oak barrels of 500L. Bottled without fining or filtration.

pH: 3.69

Total SO₂: <20ppm



Oxymore 'Saine Folie' Gamay 2023

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay (sourced from Domaine Oedipoda in the Beaujolais village of Julienas)

Average Vine Age: 55 years old

Altitude: 985 feet (300m)

Soils/Terroir: From a granite parcel exposed Southeast.

Farming: Organic (in conversion)

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: Harvested early in the morning at Domaine Oedipoda in Beaujolais and driven 1.5 hours by truck to the Domaine. The whole bunches of grapes were placed in a stainless-steel tank and undergo a 10-day semi carbonic maceration, with a light pump-over once a day. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 11th day the grapes were crushed and macerated on the skins for 5 days. The crushed grapes were then pressed, with the press juice and free run juice going back to stainless-steel tank to complete fermentation. After malolactic fermentation the juice was racked into old 500L barrels for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in used oak barrels of 500L. Bottled without fining or filtration.

pH: 3.48

Total SO2: <20ppm



Oxymore 'Saine Folie' Gamay 2022

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay (sourced from Domaine Oedipoda in the Beaujolais village of Julienas)

Average Vine Age: 55 years old

Altitude: 985 feet (300m)

Soils/Terroir: From a granite parcel exposed Southeast.

Farming: Organic (in conversion)

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: Harvested early in the morning at Domaine Oedipoda in Beaujolais and driven 1.5 hours by truck to the Domaine. The whole bunches of grapes were placed in a stainless-steel tank and undergo a 5-day semi carbonic maceration, with a light pump-over once a day. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 6th day the grapes were crushed and macerated on the skins for 5 days. The crushed grapes were then pressed, with the press juice and free run juice going back to stainless-steel tank to complete fermentation. After malolactic fermentation the juice was racked into old 500L barrels for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in used oak barrels of 500L. Bottled without fining or filtration.

pH: 3.44

Total SO₂: <20ppm

