

wines of the
Jura

HISTORY, LAND & GRAPE VARIETIES

vins du
Jura

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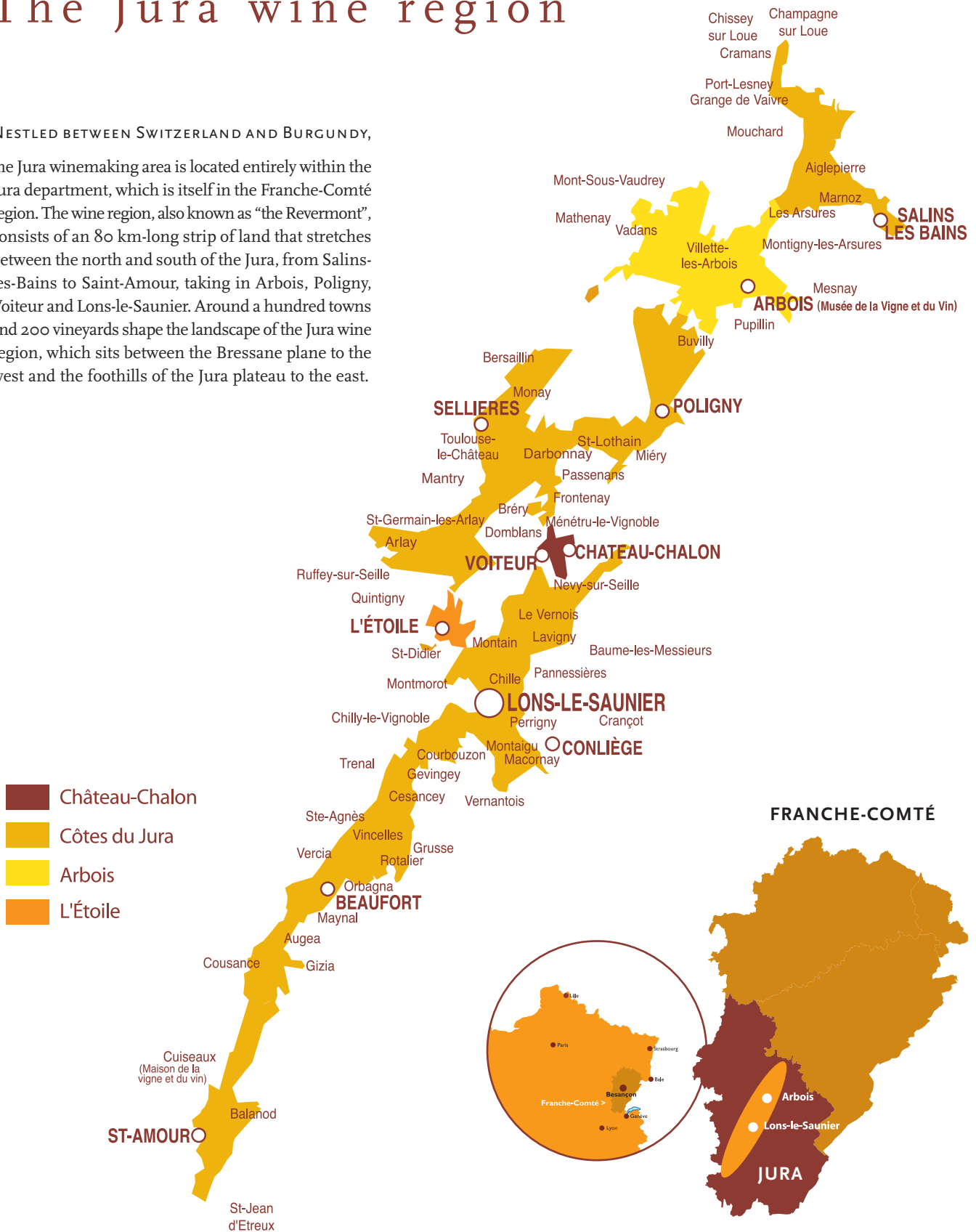
“A bottle of wine contains more philosophy than all the books in the world” *L. Pasteur*

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The Jura wine region

NESTLED BETWEEN SWITZERLAND AND BURGUNDY, the Jura winemaking area is located entirely within the Jura department, which is itself in the Franche-Comté region. The wine region, also known as “the Revermont”, consists of an 80 km-long strip of land that stretches between the north and south of the Jura, from Salins-les-Bains to Saint-Amour, taking in Arbois, Poligny, Voiteur and Lons-le-Saunier. Around a hundred towns and 200 vineyards shape the landscape of the Jura wine region, which sits between the Bressane plane to the west and the foothills of the Jura plateau to the east.





The historical site of Château-Chalon, the home of Vin Jaune (Golden Wine).

Jura

THE NOBILITY OF A WINE REGION THAT IS ENTIRELY AOC

WITH A SURFACE AREA OF 2,000 HECTARES, the Jura wine region is blessed with a great variety of terroirs, a notion that encompasses the soil, air, climate and production methods of the area. The reputation of the Jura's wines has always rested upon the strong image of its terroir and on the preservation of traditional cultivation and winemaking methods. At the end of the 19th century, 20,000 hectares of vines spread throughout the department. After the region's crops were decimated by phylloxera, the Jura's winegrowers made painstaking efforts to build a new, high-quality winemaking industry. Their hard work was rewarded when Arbois received the first AOC (Denomination of Controlled Origin) in 1936.

In addition to the climate, the subsoil and the grape varieties used, the winegrower's expertise plays a fundamental role in selecting the right production and aging methods, and the specificities of the terroir are ever present. Diversity is probably the term that best describes the Jura wine region: 5 grape varieties, 6 AOCs, some 200 vineyards of various sizes and a vast range of products for every occasion. Indeed, its reds and rosés, white wines and Vin Jaune (Golden Wine), as well as more specialist wines such as the sparkling Crémant du Jura, the liquorous Vin de Paille (straw wine) and the region's Mistelles (Macvin du Jura), Marcs and Fines, constitute the widest palette a wine region can offer. Character, richness, diversity, generosity and distinctiveness are all words that admirably define the Jura's wines ■



The church of St Lothain, surrounded by vines.



The steephead valleys and vineyards of Mesnay.



In 1906, the Jura's winegrowers rose up and staged a tax strike.



History and Terroir...

THE HAPPY ALLIANCE OF A UNIQUE WINE REGION

The Jura' wines were cited by Pline le Jeune as early as 80 A.D., before being described in the historical documents of Arbois in the 10th century and in those of Château-Chalon and Salins-les-Bains in the 16th century. Although we are unaware just how far back in history wine growing in the Jura goes, numerous testimonies from reliable sources lead us to suspect that its origins are extremely ancient.

BEFORE IT BECAME THE REGION OF FRANCHE-Comté, Séquanie and its wines were mentioned in the following terms in Pline Le Jeune's book of natural history: "[...] A grape that requires no enhancement to produce a wine with a flavor of pitch, a famous grape from the Vienna region of Austria, with which Séquanie has enriched itself [...]". Is this a thinly veiled reference to the famous Savagnin grape variety we know today? In 1732, a special decree restricted the number of grape varieties permitted and marked the beginning of qualitative regulation. This led to the disappearance of a significant proportion of vines that produced banned varieties. In 1774, a list of 14 good varieties for wine production was published. It was this selection that would continue to ensure the quality of the Jura's wines and further boost their reputation. From the French Revolution until the end of the 19th century, the wine region evolved steadily: at the time, noblemen and clerics owned the majority of today's most highly reputed vineyards and made particular efforts to aid their development.

AN EARLY 20TH CENTURY MARKED BY CONFLICT AND THE DEFENSE OF IDEALS

At the beginning of the 20th century, in a winemaking world in which the best produced rubbed shoulders with the worst, anti-fraud measures were derisory. In 1902 Alexis Arpin, the secretary of the Arbois wine company, joined the national union of wine growers. In 1906 he enabled the winegrowers of Arbois to obtain a certificate guaranteeing the origin of their wines and thus protect the "Arbois wine" brand. On

23 February of the same year, after a new law put an end to the free circulation of spirits and threatened the rights of authorized distillers, the winegrowers of Arbois started a tax strike. When they took a number of tax officers hostage, a stunt that made the headlines around the country, the government backed down. Later on that year, France's first winegrowing cooperative was founded in Arbois, taking cues from that set up in the 19th century by reputed manufacturers of Comté cheese.

THE JURA'S WINEGROWERS: PRECURSORS OF QUALIT

In 1936 and 1937, the Jura was granted 4 Denominations of Controlled Origin: Arbois, Château-Chalon, L'Étoile and Côtes du Jura. By 1970, vines represented just 8 % of the Jura's viable agricultural land, despite the fact that the region was blessed with all the historical, geographical and geological assets it needed to develop its winemaking industry. But a revival was soon to come: land was consolidated in the Vernois, AOC grape varieties were replanted, quality control was improved, special bank loans were made available and a winemaking diploma was created to help young winemakers start up in the business. Henri Maire, who has assembled 300 hectares of land in a single vineyard covered by the Arbois AOC, illustrates the Jura wine region's renewed ambition. Today, the industry's development places a strong emphasis on quality. Of the 20,000 hectares of varying quality cultivated at the end of the 19th century, the Jura wine region is now concentrated in 2,000 hectares of superior quality ■



Mr. Henri Maire
The emblematic figure of Henri Maire brought together the traditional values and the innovative enthousiasme of the Jurassien vineyards.

TO FIND OUT MORE

Phylloxera: the Jura was'nt spared...

Phylloxera reached the Jura in 1879, via Beaufort, and hit Arbois in 1886. It spread in waves until 1895, infecting one crop after another. In just a few years, the French wine industry went from euphoria to anxiety and then desolation. It was then that a native of the Jura, Alexis Millardet (1838 – 1902), devised the principle of grafting vines onto American rootstock. This was a crucial discovery for winegrowing around the world.



The secrets of a *terroir* or the roots of a wine region.

In their quest for quality, the Jura's winegrowers quickly became conscious of the relationship between a wine's quality and the peculiarities of a location. Beyond the quantifiable and analyzable components of a site (geology, pedology, climate), man's role at the heart of the *terroir* appeared plainly obvious to them, which explains their enthusiasm for the AOC system.



The various black, gray and red shale deposits comprise the Jura's best winegrowing land

DISTINCTIVE GEOLOGY AND SOILS

In the Jura, the different layers of rock to be observed through a cross section of the land were deposited and consolidated over hundreds of millions of years. The Revermont is located at the foot of the first Jura plateau, East of the Bresse plain. This first plateau is "carved out" in places by spectacular steephead valleys that cut right across the underlying pattern of the landscape. It is in these interrupted valleys that groundwater often reemerges having trickled through the faults and cracks of the first plateau. The vineyards are generally located on somewhat uneven slopes at altitudes of between 200 and 400 meters.

The peculiarity of the Jura's winegrowing land lies in the nature of the properties and their arrangement. The Jura wine region's subsoil was deposited over the course of the Mesozoic era, with shale (a loose rock made up of clay and limestone) being the predominant rock type. Iridescent shale from the Triassic makes up the bottom layer, where wine-red beds of rock alternate with green, gray and beige strata. These were deposited in lagoons between 200 and 230 million years ago, when dinosaurs roamed the area. Gray Lias shale is also found, interspersed with beds of limestone rich with giant-oyster remains, deposited in the seas of the Lower Jurassic between 175 and 200 million years ago. These two shale formations comprise the subsoil of the area's hillside vineyards. They are topped by a cornice of Bajocian limestone, deposited in the seas of the Middle Jurassic between 150 and 175 million years ago. This land was deformed during the upheaval that characterized the end of the Tertiary era (2 - 32 million years ago). First, the collapse of the Bresse created an abrupt topographical divide between the plateau and the planes below. The Alpine Push then caused the edge of the Jura to slide

onto the Bresse, causing a vast overlap some 10 km long. It was when this overlap occurred that the wine region acquired its current topography. The hills scattered around the area were formed from displaced fragments of the limestone plateau, while depressions appeared from erosion during the Triassic and Lower Jurassic. The erosion that took place during the Quaternary era's ice age added the finishing touch to the landscape and the wine region's soils. The frost led to the accumulation of limestone scree at the base of the cornices and the area's abundant streams covered the foot of the hills in silt, loosening the winegrowing soils.

SUN AND SLOPES

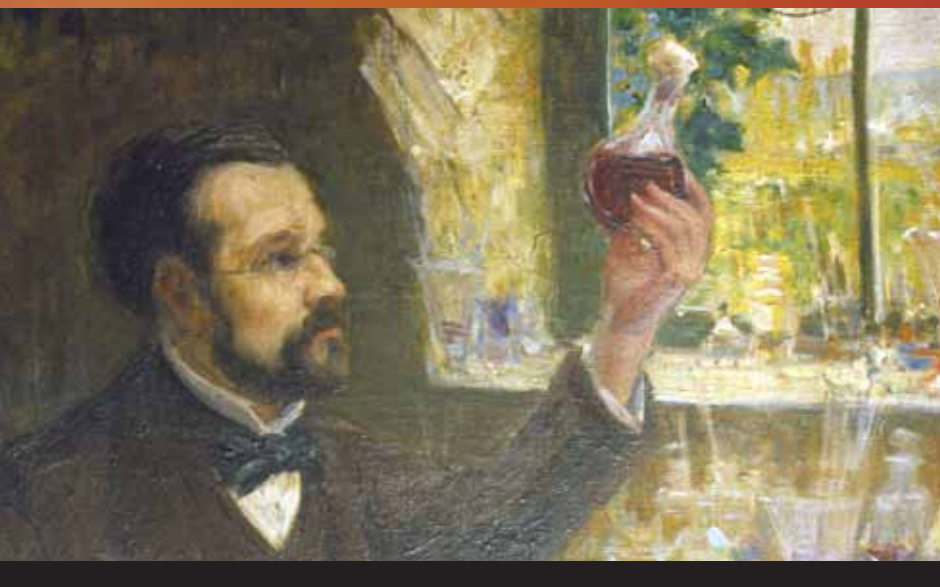
The Jura wine region belongs to France's northern wine-producing areas, together with Champagne, Alsace and Burgundy. It has a semi-continental climate and is subject to sudden changes in weather. The mean annual temperature is 11°C to 13°C, with an average of between 1,700 and 1,900 sunshine hours. Summer in the Jura is generally warm and dry. The southern or southwestern exposure of the vineyards guarantees that they receive a great deal of sunlight and protection from the northerly and northeasterly winds known as "the black wind". The spring is often very wet, leading to annual precipitation levels of around 1,150 mm in the Revermont. Although it covers a small surface area, the wine region possesses a fairly wide range of micro-climates due to the shape of the landscape, which creates significant variations in terms of sunlight, altitude and gradient. Thus, grape varieties are selected depending on their behavior, and primarily on whether they mature early, as is the case with Poulsard and Pinot, or later on in the season, as with the Savagnin and Trousseau varieties ■

TO FIND OUT MORE

The terroir can be defined as "a Latin notion, which in French describes and delineates land areas whose nature, geographical configuration and climate allow those who cultivate them to produce specific products."

J. Mesnier

Celebrities of the Jura wine region.



Pasteur (above) first studied alcoholic fermentation in Arbois, most notably at his vineyard in Rosières (right).

Louis Pasteur (1822-1895)

The Jura's most famous son was born in Dole, in the Jura department. From a very early age he lived in Arbois, which *"he held dear for so many reasons"*. Not only was Arbois a town in which he had strong family roots and spent many a holiday, it was also the location for much of his scientific research, and would remain forever close to the scientist's heart. Indeed, his fondness for his native terroir led him to carry out a great deal of his research in his family home on the banks of the Cuisance. In 1886 he published his *"Studies on wine, its diseases, their causes and new preservation and aging processes"*. Widely considered as the father of modern oenology, Pasteur placed science and his own body of knowledge at the service of winegrowers, who described him as their *"wine doctor"*. Having purchased a vineyard in Rosières, he conducted experiments on plant diseases and alcoholic fermentation, eventually putting an end to the debate that pitted him against those who supported the theory of spontaneous generation.

Charles Rouget 1828-1899

This winegrower from Salins-les-Bains was one of the greatest ampelographers of his era. He wrote an ampelographical compendium in 1897, in which he presented the forty or so Jura grape varieties in use at the time. He revealed that identical grape varieties can have different names depending on the site at which they are grown.

Alexis Millardet 1838-1902

Millardet studied vine diseases in collaboration with Pasteur. He formulated the famous *"Bordeaux mixture"* that helps combat mildew, as well as recommending the hybridization of French and American grape varieties. He also established the principle of grafting French vines onto American rootstock, which is more resistant to phylloxera.

Alexis Arpin 1867-1946

Arpin, a winegrower in Arbois, joined the national union of wine growers in 1902. In 1908 he enabled the winegrowers of Arbois to obtain a certificate guaranteeing the origin of their wines. He continued to campaign side by side with winegrowers to obtain France's first AOC in 1936.

Joseph Girard 1878-1955

This adopted Arboisian founded the INAO (National Institute of Denominations of Origin), and campaigned tirelessly for AOCs to be recognized. After the law of 30 July 1935 was passed, instituting the Denomination of Controlled Origin, Joseph Girard was appointed to present Arbois's case to the National Committee of Denominations of Origin.



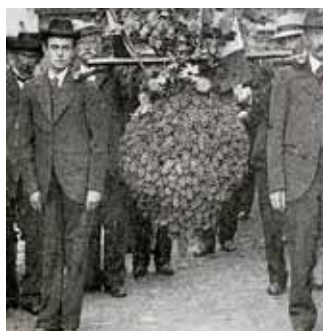
The original flasks used by Pasteur, which are now kept at the Maison Pasteur in Arbois.



Arbois, capital of the Jura Wine Region.

1936,

THE JURA RECEIVES FRANCE'S FIRST AOC



Winegrowers and "garde-fruits" carrying the Biou.

The tradition of the Biou

The Biou is said to be a reference to the story of The Grapes of Canaan from the Old Testament, in which Moses' disciples returned with a cluster of grapes and a vine shoot hung from a pole, as proof of their entry into the Promised Land. A three-hundred-year-old Arboisian tradition, the ceremony of the Biou takes place on the first Sunday of September each year. The winegrowers, surrounded by *garde-fruits* (fruit keepers), form a procession through the town's streets while carrying an enormous bunch of grapes from the upcoming harvest. This is blessed by the priest before being exhibited beneath the vault of the church of St. Just. The same ceremony is performed in the villages of Montholier, Pupillin and Vadans.

Today, most of the winegrowing land in the Jura is used to produce controlled-denomination wine. The Jura has been awarded four "geographical" denominations, Arbois, Château-Chalon, L'Étoile and Côtes du Jura, and two "product" denominations, Macvin du Jura and Crémant du Jura. This combination of "product" and "geographical" AOCs perfectly symbolizes the harmony between the area's grape varieties, the local terroirs and the know-how of its winegrowers. The Jura wine region also has a great deal of respect for its environment, and its vineyards are constantly mindful of their impact on nature. Furthermore, the updated specifications for AOCs have made it a requirement for there to be grass around vine fields. Grassy headlands and strips of grass have therefore been laid, to reduce the risk of soil erosion.

The Arbois AOC

AND THE DECREE OF 15 MAY 1936

A compound of the Celtic words "ar" and "bos", meaning "fertile land", the Arbois denomination was France's first AOC. Today it leads the Jura in terms of production volume, with an average of 4 million liters a year. This denomination is spread over 13 towns and covers a total of 850 hectares. The Jura's five approved grape varieties are all able to use the Arbois AOC, which produces around 70 % of the wine region's reds and 30 % of its whites. Indeed, reds dominate in terms of surface area and quantity produced, in a terroir that favors their production. In this irregular landscape peppered with limestone scree, the ground is comprised of very deep and compact layers of argillo-siliceous iridescent shale. Among the other wine-producing villages covered by the AOC are: Abergement-le-Grand, Les Arsures, Mathenay, Montigny-les-Arsures, Mesnay, Molamboz, Les Planches-près-Arbois, Pupillin, Saint-Cyr-Montmalin, Vadans and Villette-les-Arbois ■

What is an AOC?

The AOC is an essential tool of food quality policy. It has two main objectives: to provide consumers with guarantees over the quality of products and to protect producers from any counterfeiting of their produce. According to the National Institute of Denominations of Origin (INAO), "the AOC label identifies a processed or unprocessed agricultural product whose authenticity and distinctiveness are rooted in its geographical origin". It guarantees that there is an exclusive link between a product and its *terroir*. The conditions under which wines are produced are the result of a particular culture and history, but are also subject to very strict rules at every level: vine cultivation, harvesting and winemaking.



The Arbois certificate of origin of 1906 was the forebear of the AOC obtained in 1936.

Château-Chalon

WHEN AOC MEANS EXCELLENCE

The Château-Chalon AOC produces Vin Jaune (Golden Wine) exclusively, using only the Savagnin grape variety. This small AOC vineyard produces extremely high-quality wine on a relatively constrained area of land. This is a truly top-quality vineyard that is subject to an even higher number of checks than usual. Indeed, every year since 1958, an AOC control commission has checked the vines just before harvesting, to ensure that the grapes present all the qualities necessary to produce Vin Jaune (Golden Wine) that is worthy of the name. This unique commission is made up of members of the Chamber of Agriculture, the Departmental Agriculture and Forestry Department, the INAO, the Winegrowers Association, the Agricultural Laboratory, as well as producers and wholesalers. It is they who decide whether or not to award the “Château-Chalon” denomination.

A CLOSELY-MONITORED DENOMINATION

The Château-Chalon AOC control commission bases its analysis on the grape’s alcoholic potential, but also on its state of health and on the yield of each parcel of land. It then takes a decision that impacts not only the income of the winegrowers, but most importantly the vineyard’s reputation. In the past, producers have chosen to relinquish the denomination when they believed the harvest to be unsatisfactory, as was the case in 1974, 1980, 1984 and 2001. Since 2002, the INAO has considered extending this practice to all France’s AOCs in order to face up to competition from generic products, in particular those from abroad ■

The Château-Chalon AOC control commission performing an inspection.



Château-Chalon’s illustrious rock.

L'Étoile

A CELESTIAL DENOMINATION FOR AN EXCEPTIONAL RANGE OF WINES.

WHY THE NAME L'ÉTOILE?

Because the village is surrounded by five hills that form the points of a star (or “étoile” in French), and because its vine fields are scattered with pentacrinus, the star-shaped fossils one can encounter when wandering among the vines. Chardonnay is the most commonly employed grape variety, followed by Savagnin and, to a lesser extent, Poulsard, which is used in the production of Vin de Paille. With their elegance and finesse, the vineyard's white wines epitomize the qualities of this AOC's terroir ■



The charming village of L'Étoile, which gave the denomination its name.

Felix Gille and the pentacrinus.

The most senior inhabitant of L'Étoile, Felix Gille, a former winegrower, has much to say about the pentacrinus, which is said to have given the vineyard its name. *“The old folk say that the village was named for these little star-shaped fossils we call pentacrinus. But there are no records to prove it... In any case, our vineyards are full of them. But you have to know how to look for them, and that's not so easy! Except in the spring, after the rains, when they emerge from the soil. They measure between 3 mm and 1.5 cm in diameter. But these little fossils are not the only feature that makes our town's terroir unique. Our distinctive wines... as well as our pentacrinus, could be said to be the pride of our area!”*

The Côtes du Jura AOC,

AN EXPRESSION OF DIVERSITY



Not only is Poligny the capital of the Comté, it is also a reputed winemaking town.



The Village of Beaufort, in the southern Revermont.

The Côtes du Jura denomination appeared as a result of the decree of 31 July 1937 and is the most widespread of the Jura's denominations. It stretches all the way from the north to the south of the wine region, through a large number of contrasting terroirs. This makes it an ideal starting point from which to explore the different expressions of the Jura's various grape varieties.

In 1937 the Côtes du Jura denomination covered some sixty towns. Today it includes 105 and covers 600 hectares of vines, with an average annual output of 2.63 million liters. The towns that represent the largest cultivated areas are Arlay, Beaufort, Builly, Gevingey, Lavigny, Mantry, Passenans, Poligny, Rotalier, Saint-Lothain, Toulouse-le-Château, Le Vernois, Vincelles and Voiteur. While examples of every type of Jura wine can be found in the Côtes du Jura AOC, its white wines and Crémant du Jura are those most commonly produced and tend to be well rounded, fruity and generous in flavor. In terms of production volume, this is the second largest of the Jura's AOCs ■



Le Vernois, a pioneer of land regrouping

In 1972 Le Vernois became the first wine-producing village in France to be entirely regrouped, and is therefore a pioneer in this respect. All of its 200 hectares of vines have therefore been able to benefit from modern and pragmatic restructuring which even today enables it to optimize its production resources..

Macvin du Jura and Crémant du Jura,

TWO “PRODUCT AOCs” THAT ARE JURA THROUGH AND THROUGH

THE ASTONISHING MACVIN DU JURA

The Macvin du Jura denomination, obtained as a result of the decree of 14 November 1991, covers all the geographical AOCs of the Jura wine region and represents 4 % of all the Jura’s AOC production. Macvin du Jura belongs to France’s highly select group of AOC Mistelles (or liqueur wines), and is the only one to be produced from grape brandy rather than wine. First documented in the 14th century, Macvin du Jura is obtained from unfermented grape juice, the must, to which we add a third-part of Marc. It is aged in oak casks for a minimum of 12 months and must be between 16 and 22 % alcohol by volume to obtain the AOC.

All five Jura grape varieties included in the “Côtes du Jura” AOC, Trousseau, Poulsard, Pinot Noir, Chardonnay and Savagnin, may be used in the production of must for Macvin du Jura. Macvin du Jura can therefore be white or red, although most winemakers opt for the white variety. The Marc brandy used in the manufacture of Macvin du Jura is obtained by distilling Jura Marc. It must be stored in oak casks for at least 18 months before it can be used to make Macvin du Jura ■

How should it be served?

Macvin du Jura can be enjoyed chilled as an *apéritif* or with sweet melon served as a starter. Chefs love to reduce it to a liquid caramel, to enhance *foie gras* in style. But it can also make an appearance at dessert to accompany a vanilla, caramel or honey-flavored ice cream garnished with raisins. Its aromas of orange peel, quince, candied fruit and prunes confer it a complex and memorable nose.

THE CRÉMANT DU JURA AOC, AN EFFERVESCENT DENOMINATION

The Crémant du Jura AOC was obtained on 9 October 1995. The production of sparkling wines in the Jura dates back to the late 18th century, by which time the Jura’s winemakers had already mastered the traditional method. The geographical area covered by the Crémant du Jura denomination is identical to that covered by the Côtes du Jura, Arbois, Château-Chalon and L’Étoile AOCs. The grape varieties approved for its production are Poulsard, Pinot Noir, Trousseau, Chardonnay and Savagnin. In the case of white Crémant du Jura, which is produced in 90 % of properties, Chardonnay grapes must represent at least 50 % of the total amount used. For the rosé variety, Poulsard and Pinot Noir grapes must also represent 50 % of the total. The grapes, which must be harvested by hand, are transported in perforated crates and pressed in whole bunches. Since its creation in 1995, Crémant du Jura production has increased steadily to reach a share of around 26 % of the Jura’s total AOC production. A surface area of 400 hectares is devoted to this wine, with an average output of 2.44 million liters per year ■

How should it be served?

Available in dry and medium-dry forms, as a white and a rosé, Crémant du Jura caters for all tastes and can be served chilled either as an *apéritif* or at dessert. Its nose and palate produce notes of apple, sweet buns and hazelnut, which illustrate its complexity, finesse and elegance, all of which help position it among the elite.



Traditional grape harvesting, by hand, in an Arbois AOC vineyard.

A range

TO SUIT ALL OCCASIONS



The Jura's range of wines can be said to be truly exceptional, with its five grape varieties, six official denominations and two traditional labels. Within the Arbois and Côtes du Jura denominations alone, one can find every type of wine and winemaking process: rosé, red, white, Vin Jaune (Golden Wine) and Vin de Paille. It should be noted that the L'Étoile denomination specializes in white wine and Vin de Paille, while the Château-Chalon denomination specializes in the production of Vin Jaune (Golden Wine). Lastly, let us not forget the flagship products that are Crémant du Jura and Macvin du Jura.

ATYPICAL REDS AND FAMOUS WHITES

Up until the late 19th century, the majority of the wine produced in the Jura was red. And yet, it was thanks to its white wines that the Jura was able to forge the reputation it has today. Nowadays, the Côtes du Jura produce around twice as much white wine as they do red, while in Arbois red wine is way ahead. The Jura produces red wines from the Poulsard, Trousseau and Pinot Noir grape varieties, used either alone or as a blend. The wide range of soil types and winemaking methods employed produce highly characterful wines. As for the rosés, these are made primarily from Poulsard grapes.

INDIGENOUS GRAPE VARIETIES

Along with the *terroir* and human know-how, grape variety is a fundamental factor in the quality of an AOC. Great vintages are born out of harmony between grape variety, soil, climate and the winemaker. At the end of the 19th century, 42 different grape varieties were used on the 20,000 hectares of vineyards. For centuries, the Jura's winegrowers have searched for the grape varieties most suited to the lands they cultivate. Because of its ancient heritage, the Jura wine region is able to benefit from skills and techniques passed down from generation to generation ■

When Europe threatened the "Clavelin"

In 1973, draft regulations geared towards harmonizing the volumes of all European wine bottles were put forward. These threatened the very existence of the Clavelin, a traditional 62 cl bottle of Vin Jaune (Golden Wine). Wine producers from the Jura, such as Jacques Richard, went to Strasbourg to defend the cause: armed with 15 kg of Comté cheese and 25 Clavelins from Château-Chalon, these Jura winemakers showed the European Parliament that one cannot destroy centuries of history by simple decree. This cultural exception, which the Jura holds dear, eventually received official recognition on 21 October 1993.

Jura rosé

THE FINESSE AND ELEGANCE OF A UNIQUE WINE

When the red wine method is applied to the Poulsard grape, the wine obtained has a light ruby color, tinged with orange and coral. It can also be assembled with Pinot Noir or Trousseau to add color and body. The Jura's reds are unique and much loved by connoisseurs. They can be distinguished by their finesse and the elegance of their color, with its ruby nuances ■



GRAPE VARIETY the Poulsard

Also known as Ploussard in Arbois and Pupillin, this is a typical Jura grape variety that was first developed in the 15th century. It thrives on rich argillaceous or shale soil, with a preference for the shale of the Lower Jurassic.

This is the second most widespread grape variety, accounting for 14 % of cultivated land and 40 % of the grapes used in Jura red. Its clusters are fairly loose but also voluminous. Its sweet, juicy grapes produce a white juice and are fairly large, ovoid in shape and thin skinned, with tinges of purple and black.

This grape variety is characterized primarily by its large, deeply incised leaves.

Jura reds

THE PERFECT ACCOMPANIMENT TO ALL GASTRONOMICAL DELIGHTS

The Jura's red wines can vary in intensity, depending on the grape varieties used and their assembly. Indeed, the colors obtained range from very subtle, almost rosé-like shades to deeper tints, as in the case of Pinot Noir. The Jura's reds age well, taking on notes of undergrowth, humus and mushroom. Meaty notes can also be identified in wines made using Trousseau grapes ■



GRAPE VARIETY Pinot noir

First imported into the Jura in the 15th century by Count Jean de Chalon, nicknamed “L'Antique” and heir to the Château d'Arlay, Pinot Noir has always been one of the most dependable vines, thriving in gravelly soil.

It is often the first grape variety to reach maturity but it is also vulnerable to frost. The leaves are average sized and wider than they are long, and their edges feature small, rounded indentations. Its bunches are fairly small and cylindrical, its grapes tightly clustered, very dark and quite small.

Today, it represents some 13 % of the grapes planted in the Jura, and 37 % of those used to produce red wines, with an average yield of 3,500 to 5,000 liters/hectare.

How should they be served?

Initially fragrant and fruity, with a wild nose reminiscent of undergrowth, Jura rosé can be enjoyed younger than other reds of the Jura. It can be served at room temperature like a traditional red, or chilled like a rosé in the summer. This wine provides a wonderful light accompaniment to meals, but especially with charcuterie (deli meat) starters, red meat, poultry, fish and even desserts. The Jura's reds are light, delicate and elegant. Their red-berry flavors evolve into spicy, undergrowth notes, making them perfect companions for roast poultry, game, grilled meat, red meat and smoked meats from Franche-Comté, with a service temperature of between 13 and 16°C.

GRAPE VARIETY Trousseau

The Trousseau variety is thought to have originated in the Franche-Comté region some time around the 18th century. According to Charles Rouget, the famous ampelographer, the term “Trousseau” comes from the grape's plump appearance (“troussé” in French). It accounts for 22 % of the grapes used for red wines, but just 8 % of total grape crops in the wine region, as it is a fairly demanding variety. It needs more sun than other varieties and requires fairly warm, gravelly soil or shallow shale. The plants are fairly late maturing and their leaves are rounded and take on a reddish tinge in the fall. Its clusters are almost cylindrical and average in size. Its deep black grapes produce wine that is strongly colored, tannic and suitable for extended aging.

FLORAL & TRADITIONAL Jura whites

Most Jura whites are produced from Chardonnay grapes. But the *terroir*, the aging processes employed and shrewd assembly with the Savagnin variety also make for highly original wines. Based on these two grape varieties alone, the Jura's winemakers have been able to create a veritable symphony of tastes.

In the Jura, white wines are produced using standard techniques. The key differences appear during the wine's aging. Indeed, depending on the aging method used, the wine may be left in the barrel with or without "ullage". This means that the winemaker may choose to regularly top up the barrel as the wine evaporates. The aim is to prevent the wine from coming into contact with air, which tends to cause oxidation. White wines that have been topped up in this way are generally produced from a single grape variety, usually Chardonnay, and err on the floral side, with notes of fruit. However, winegrowers in the Jura sometimes choose not to top up their barrels in this way, which triggers oxidation and causes the wine to develop the aromas of walnut, hazelnut and sweet spices that typify the Jura. These distinctive whites can be created either from Chardonnay or Savagnin, or even an assembly of both. Depending on the specific proportions used by each winemaker (Savagnin can account for 10 to 40 % of the blend), each assembly produces a special *cuvée* or reserve, which each individual winemaker christens differently. It is often given the name "Tradition".

How should they be served?

When they are young and floral, Jura whites are best enjoyed as an accompaniment to fish, shellfish, *hors d'oeuvres* or a starter. More characterful wines should be served with creamy dishes, but best of all with a platter of local cheeses. It is preferable not to chill them excessively (around 12°C is fine). Although very drinkable when young, they will also benefit from a few years of aging.



THAT ARE NEVER LACKING IN CHARACTER!



GRAPE VARIETY Chardonnay

One of the two grape varieties the region has in common with neighboring Burgundy, Chardonnay has been grown in the Jura since the 10th century under names as varied as Melon d'Arbois, Moular in Poligny and Gamay Blanc in the south. At the end of the 19th century, it covered around 1,700 hectares of Jura vineyards, growing in the limestone soil it has a predilection for. When AOCs were first put in place, it was the most widely grown variety, representing 45 % of crops. It is still the most common grape type, accounting for 43 % of the vines cultivated and producing a yield of 5,500 liters per hectare. This is a variety that adapts fairly well to all types of soil, as demonstrated by the fact that it is cultivated not just in other French wine regions, such as Burgundy and Champagne, but also around the world. It occupies 66 % of the land devoted to white wine production. Its leaves are medium sized, thin and slightly indented. Its clusters are average in size and produce small, round, thin-skinned grapes that are almost translucent and which mature around mid-September.



GRAPE VARIETY Savagnin

This grape variety is typical of the Jura, in the sense that it grows especially well in the region's *terroir* to produce the famous Vin Jaune (Golden Wine). The history of Savagnin, a close relation of Alsace's Traminer, remains unclear. It may have come from Austria or Hungary. During the crusades, it is said to have been sent to the abbesses of Château-Chalon by Hungarian nuns. Savagnin grapes currently represent 22 % of the crops grown and the average yield is around 3,500 liters per hectare. Its leaves are dark green, medium sized and either round or comprised of three slight lobes. Its clusters are short and small, its grapes small, fleshy and round with a thick skin. It is often picked at the end of the harvesting season, around 15 days later than other varieties, as it ripens slowly.

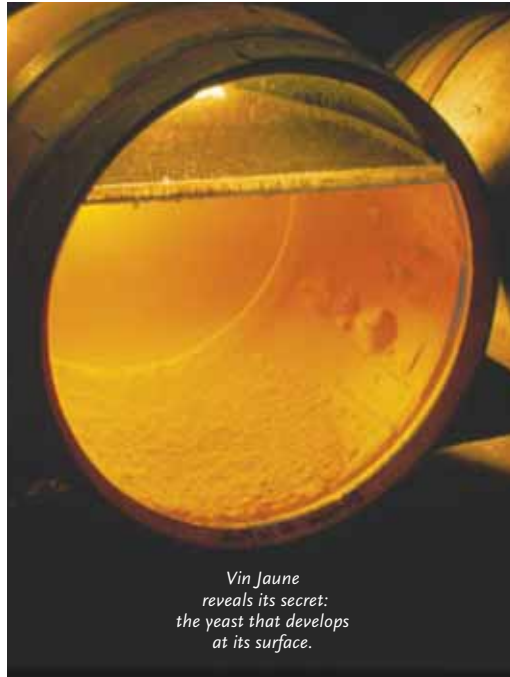
This is a grape variety that requires gray shale soil to grow successfully. When assembled with Chardonnay, it produces a characterful wine, often christened "Tradition".

Vin Jaune GOLD FROM THE VINEYARDS

Vin Jaune (*“Golden Wine”*) is considered to be one of the world’s great wines. Its original birthplace is the Château-Chalon wine area but it is also made under the Arbois, L’Étoile and Côtes du Jura denominations. Its name comes from its gold coloring. It owes its reputation both to its organoleptic qualities and its method of production, which is as original as it is mysterious.



Vin Jaune is often aged under the eaves, where the casks are subject to wide temperature variations, which accentuate the oxidation process.



Vin Jaune reveals its secret: the yeast that develops at its surface.

How should it be served?

Vin Jaune (Golden Wine) can be enjoyed at just under room temperature, between 14 and 16°C, either as an apéritif with Comté cheese, walnuts and dried fruit, or with a platter of local cheeses, or as an accompaniment to creamy dishes containing morel mushrooms, foie gras, snails, crawfish or shellfish (lobster or spiny lobster), or even with the local culinary specialty: the famous Poularde made with Vin Jaune and morels. To appreciate its every subtlety, it is recommended that the bottle be uncorked a few hours prior to drinking, to allow its aromas of walnut, curry, almond and spices to break free.



Vin Jaune is subject to a special aging process. Indeed, once fermentation is completed, it must be stored for at least six years and three months in oak casks, during which it is neither racked nor topped up (*“ullage”*). As it ages, a veil of yeast forms at the surface and protects the wine from oxidation by sealing it from the ambient air. It is this yeast that somehow enables Vin Jaune to develop its complex organoleptic characteristics. Once the aging process is complete, it is placed in unique, purpose-specific bottles known as *“Clavelins”*.

A Clavelin has a capacity of just 62 cl. This peculiarity can be explained by the fact that, generally speaking, a liter of grape juice reduces to 62 cl of Vin Jaune once it has aged. The Clavelin is the only bottle licensed to contain Vin Jaune. Some bottles of this truly exceptional wine are over a century old. The oldest ever tasted was produced in 1774!

When a new Vin Jaune is born

Produced entirely from the Savagnin grape variety, Vin Jaune ages for six years and three months in oak casks before being bottled in the famous 62 cl *“Clavelin”*. Each year, the Jura’s winemakers invite lovers of this nectar to the *“Percée du Vin Jaune”* (*“the piercing of the Vin Jaune”*), which marks the birth of a new vintage. During this convivial week of festivities the new vintage is tasted by thousands of knowledgeable enthusiasts. The best Vins Jaunes receive the much sought after *“Clavelinage”* label and the *Commanderie des Nobles Vins du Jura* crowns the personalities who bring honor to the Jura’s winemaking industry.

Vin de Paille : THE NECTAR OF PATIENCE

The unique process used to make Vin de Paille (“straw wine”) and the aromas it develops make it a truly remarkable wine. Grape clusters are specially selected so that only the very best fruit are used. These are then left to dehydrate in a dry and well ventilated room for several months.



Vin de Paille benefits from a “traditional method” label indicating the use of a highly specific production technique. The Côtes du Jura, Arbois and L'Étoile AOCs are all authorized to display this label. The yield for Vin de Paille is set at 2,000 liters per hectare. The grapes must dried for a minimum of six weeks, either on a bed of straw, which gives the wine its name, on wicker racks or by hanging them from rafters, hooks or strings, in order to select only the very best grapes. The aim is to naturally concentrate the juice of the grapes. The storage premises are ventilated but not heated. Between Christmas and the end of February, the dehydrated grapes are pressed to produce between 15 and 18 liters of must per 100 kg of grapes, which at this stage are bursting with sugar. The slow, natural fermentation process gives a naturally sweet wine that is 14 to 17 % alcohol by volume. It is aged for three years in small barrels, allowing the wine to develop its aromas of candied fruit, prunes, honey, caramel and candied orange..



How should it be served?

Vin de paille should be enjoyed chilled (between 6 and 8°C) and combines particularly well with *foie gras* and other *hors d'oeuvres*. It also provides superb company to desserts and chocolate.



Vin de “Paille” owes its name to the traditional drying equipment employed: a bed of straw.

THE JURA WINE HOLIDAY TOUR CHOSEN AS  AN EUROPEAN DESTINATION OF EXCELLENCE BY THE EUROPEAN COMMISSION.



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vins du
Jura
COMITÉ
INTERPROFESSIONNEL
DES VINS DU JURA



Franche-Comté
Conseil régional