



NATURÉ "SAVAGNIN"

PRODUIT

The wine is dry, but rich on the attack (glycerol, minerality, and distinctive but non-oxidative evolution). This minerality creates a clear link between this Naturé and our Vin Jaune. The bouquet develops a palate with aromas of lactic acid, exotic fruit (pineapple), nuts (almond), and mushrooms. The wine has a very long finish, characteristic of the Jura region with its hint of bitterness and saline. Although the wine has a 15% alcohol content, it is impossible to detect the slightest excess of alcohol on the nose or palate. The harmony is complete. And undeniably, this is a wine for long aging. Serve warm with creamy or delicately spiced dishes, risotto, river fish, goat cheese, etc.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Jura / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	14,5%
Potentiel de garde	10 ans
Cépages	Savagnin