



## PROFILE

The Jura is a small, mountainous winegrowing region located between Burgundy and Switzerland in the far east of France. The region is fairly isolated and has retained a strong sense of tradition, marked by unique grapes and unusual wine styles. The owners of Lulu Vigneron, Ludwig Bindernagel and Nathalie Eigenschenck, purchased the Domaine in 2000. Their first vintage came shortly after in 2002. Their motto of “the wine is made in the vineyard” is exemplified by the fact Ludwig works with the vines every day. The strict attention to detail and quality helps create very complex wines with depth and layers that reflect the individuality of Jura.

“BB1” is a play on words for “baby one,” and is the first wine Ludwig made. This wine is made ouille (or non-oxidatively), instead of the sous voile style so common throughout the Jura.



côtes du **jura** white wine  
appellation d'origine contrôlée

### bb1

lot n°bb1-13-1 product of France contains sulfites  
mise en bouteilles par ludwig bindernagel, poligny 39800  
imported by: langdon shiverick inc. los angeles CA  
alc. 12.7% by vol. net contents:750ml

#### GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.  
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

## SPECIFICATIONS

**Wine:** Côtes du Jura “BB1”

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

**Appellation:** Côtes du Jura AOC

**Location:** Le Verneuil Voiteur

**Exposure:** South

**Soil:** Marl, Calcareous

**Vineyard Age:** 30 to 55 years old

**Pruning:** Guyot

**Harvest:** Manual

**Agricultural Method:** Organic, Sustainable, Natural    

**Production:** 1 400 bottles

**Vinification:** Natural, less than 3g sulfite per hl. Aged in old barrels for three years and topped up.

**Residual Sugar:** less than 1.5g/l

**Alcohol:** 14%

**Tasting Note:** Hints of menthol and acacia flowers on the nose, dried and stewed citrus fruits with a strong mineral impression on the palate with an iodine and saline twist, then gentle bitters on the finish.



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)