



## 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.

Voile, the layer of yeast that naturally forms over the surface of the wine when it isn't topped up while in barrel (as most wines are), is unique to this part of France in the Jura. It thrives in a lower alcohol environment, isn't as thick as flor (Sherry's equivalent yeast), and also takes two to three years to develop properly, during which time the wine acquires its signature oxidation. Vin Jaune must be aged for a minimum of six years and three months, making it one of the longest aging requirements in the wine world.



## SPECIFICATIONS

**Wine:** Vin Jaune “Yellow”

**Varietals:** Savagnin

**Appellation:** Côtes du Jura AOC

**Location:** Le Verneis

**Exposure:** South

**Soil:** Marl, Calcareous

**Pruning:** Guyot

**Harvest:** Manual

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

**Production:** 900 bottles

**Vinification:** Natural, no sulfur, eight years under voile (yeast layer). Six years are the minimum required for Vin Jaune

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

“Lulu’s motto is ‘the wine is made in the vineyard.’”

The winery has a completely natural approach to wine-making with a dedication to a non-interventionism.”



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