



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.

lulu
vigneron

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: Chardonnay 80%,
Savagnin 20%

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    ECO

Production: 1400 bottles

Vinification: Natural, less than
3g sulfite per hl. Aged in old barrels
for three years and topped up.
Fermentation and élevage: 228L
barrels (6-10 year old barrels)

Bottled May 2019 (Approx. 2.5 years
in barrel)

5mg/L SO2 added before bottling

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.



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