



**CLOS CACHET**  
the finest French wines

# DOMAINE DE SAINT-PIERRE

## Arbois Blanc 'Les Brulees'

### 2018

|                                    |  |   |                                      |
|------------------------------------|--|---|--------------------------------------|
| 01                                 | 02                                       | 03  | 04                                   |
| <b>Provenance:</b><br>Arbois, Jura | <b>Grape Variety:</b><br>100% Chardonnay | <b>Pairing:</b><br>Charcuterie, poultry, young Comté cheese, crayfish, scallops, Moreton Bay bugs | <b>Serving:</b><br>Temperature: 12°C |



#### Vineyard Cultivation:

Domaine de Saint Pierre is the epitome of a top flight Jura Domaine. Fully Owned since 2011 by the charismatic and pragmatic Fabrice Dodane, the tiny six hectares of vineyards are ideally located in the appellation Arbois in villages such as Vadans, Mathenay, Arbois and Pupillin. The vineyards have been farmed organically since 2002 with biodynamic practices being implemented right after. The “Les Brulées” cuvée is from vineyards located on clay and limestone in the village of Mathenay in the Arbois appellation.



#### Vinification:

Direct press before fermentation and then aged for 22 months in 500 l old oak barrels before bottling.



#### Tasting Notes:

The Les Brulées is characterized by maturity on the nose, with yellow and pink fruit, more expressive and open, the warmth gives it charm, but there is always an ethereal coolness, some bergamot, blood orange and rosemary, complex and constantly changing. On the palate with a powerful structure, high concentration and a lot of pressure, almost oily in texture, with ripe aromas, some pineapple and lemon, dark spice and some aniseed, consistently profound and engaging.



#### Soil Type:

Clay and Limestone



#### Method:

Organic & Biodynamic

