

DOMAINE DE SAINT-PIERRE Arbois Rouge 'Petit Curoulet' 2022

Provenance:

Arbois, Jura

Grape Variety: 100% Ploussard

Pairing:

Charcuterie, pork or charcoalgrilled rib eye

Serving:

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 result is staggering with wines of great purity displaying with precision the magnificent terroirs of the Jura.



Vinification:

Spontaneous fermentation in steel containers and maceration on whole bunches for 2 weeks. Ageing in used barrels for 12 months. No filtration or clarification.







Tasting Notes:

The 2022 Petit Curoulet is already very inviting and soft, with ripe fruit like plums and blueberries, plus salted almonds and chestnuts, ripe and smoky, some tobacco and malt. On the palate it has a powerful body, a soft structure fills the mouth, plus a fine tannin, something malty again, roasted plums, a subtle saltiness comes through, it remains crumbly and engaging very well.



Soil Type:

Limestone



Method:

Organic & Biodynamic

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