

DOMAINE DE SAINT-PIERRE Arbois Rouge 'Trousseau' 2022

01

Provenance: Arbois, Jura **Grape Variety:** 100% Trousseau

02

03

Pairing: Charcuterie, pork or charcoalgrilled rib eye

04

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, no filtration or addition of sulphites.



Tasting Notes:

With only 10.8% vol. alcohol, it's a real flyweight and this lightness appears extremely delicate and almost a bit thin at the beginning, but with air the Trousseau develops steadily, the tannin remains extremely delicate, but a light spice and delicate berry fruit gives it more and more length, mint and cherry, almond and lemon zest. The most delicate Trousseau we have ever had in the glass, hangs as light as a feather on the tongue and is simply fun.



Clay Limestone with high Marl content



Method: Organic & Biodynamic

Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238 Trade Portal www.closcachet.com.au Instagram: @closcachet

