

# FABRICE DODANE Arbois Blanc 'Les Bodines' 2022

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**Provenance:** Arbois, Jura

**Grape Variety:** 100% Chardonnay

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**Pairing:** Charcuterie, pork or charcoalgrilled rib eye

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Serving: Temperature: 12°C



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### **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, zero filtration and clarification and zero added sulphur. Ageing in old barrels.



### **Tasting Notes:**

On the nose, Gold Parma apple, Galia melon, also some quince, a vegetal touch of cooked fennel and dark spice. On the palate, a fine texture with good natural wine grip, skilful, delicate reduction and Phenolic from oxidative aging, with bold acidity and robust minerality, slightly tart apple peel aroma in the aftertaste. A fullbodied and profound Chardonnay, which could also bear the domaine's label in terms of quality.



Soil Type: Limestone and Granite

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Method: Organic & Biodynamic

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