

# FABRICE DODANE VDF Gewûrtztraminer 'PMG' 2021

01

02

**Provenance:** Arbois, Jura

**Grape Variety:** 

le DOS

100% Gewûrtztraminer

03

Pairing:

Rich-fowl dishes like turkey, duck, or Foie Gras, Egg dishes like quiche and omelets 04

**Serving:** Temperature: 10°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. This cuvee is made from vines planted in 1985.



# Vinification:

100% destemmed grapes that had 2 days maceration with the skins in open vats, before gentle pressing and continuously fermentation and ageing for 11 months in old oak barrels and stainless steel tanks before bottling. The grapes in this cuvée were bought from a friend that works biodynamically to cover the loss he has suffered during the past 7 years.







# **Tasting Notes:**

Yet to be reviewed.



# Soil Type:

Limestone



# Method:

Organic



Unit 6/18 George Street, Sandringham VIC 3191 0401 233 238

### **Trade Portal**

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