

FABRICE DODANE VDF Riesling 'RTT' 2021

Provenance:

Arbois, Jura

Grape Variety: 100% Riesling

Pairing:

Seafood, pan seared blue eye fillets, foie gras or duck terrine **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. This cuvee comes from vines planted in 1990.



Vinification:

Direct press before fermented and aged in old oak barrels until bottling September 2022. The grapes in this cuvée was bought from a friend that works biodynamically to cover the loss he has suffered the last 7 years.







Tasting Notes:

The nose begins smoky and rather restrained, almost delicate and reductive, but with aeration intense fruit, sweet apricot and some blossom honey, plus mint, lychee and lime zest. On the palate with a juicy start, the acidity is crisp and a compact structure gives the Riesling a core, then there is also some charm, warm spiciness, some pepper, caraway and aniseed, the aroma lingers intensely and the intense body gives it length.



Soil Type:

Limestone, from Alsace



Method:

Organic

Trade Portal

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