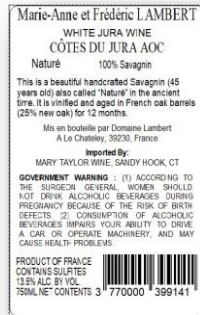


Domaine Frédéric Lambert – Côtes du Jura – Naturé



The smallest wine growing region of France, the Jura lends its name to the Jurassic period, not because it is littered with ancient fossils and preserved dinosaur tracks, but for its geological developments of limestone mountains and marl deposits that formed 145–200 million years ago. While the mountains along the eastern edge of this narrow north-south winegrowing region are quite high, most of the growing is reserved to the lower valleys in the west, averaging at an altitude of 300m. Although very similar in climate to Burgundy and Alsace, Jura experiences much colder, riskier winters, and longer growing seasons. Because of this, ripeness levels of fruit is always a key consideration for these winegrowers, and often a distinct feature incorporated into these regionally characteristic wines. As such, vines are oriented on south-facing slopes to take full advantage of the days' sunshine.

Marie Anne and Frédéric began their estate in 1993 on the outskirts of Toulouse le Château, about 15km west of Poligny. Preferring careful attention and respect for the environment, chemical treatments are always avoided and harvests are done by hand to better assess the grapes. Additionally, vineyards are plowed and certain plots are planted with grass in order to promote the health of the vines and the quality of fruit.

Naturé, the old name of Savagnin, is an emblematic grape variety of the Jura. As an ancient varietal, its history is complicated and been the subject of various misidentifications and DNA testing from Austria to Australia, but here in the Jura, it is stylistically and symbolically evocative of the region. Furthermore, its versatility allows floral and mineral crispness while also capable of nutty and spicy complexity when made in an oxidative style. The style here is ripe, complex, and mineral with aromas of pear and stone fruit.

Appellation: AOP Côtes du Jura

Soil Type: Clay-Limestone and Bleue Marls

Varieties: 100% Savagnin

Sulphur Total: 43mg/L

Age of Vines: 20 years

Farming: Sustainable, practicing organic

Alcohol: 13.5%

Maturation: Ouillé, wines in barrels are topped

Aging Details: 1 Year French Oak

