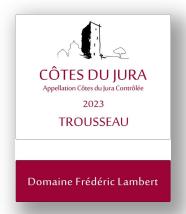


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Domaine Frédéric Lambert – Côtes du Jura – Trousseau





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. From 3 distinct plots, in Passenans, Toulouse-le-Château, and Château Chalon, vineyards are plowed and certain plots are planted with grass in order to promote health of the vines and the quality of fruit.

Obtained from vines where the yield does not exceed 40hl/ha, vinified in vats then aged in oak barrels for 6 months, this wine with a deep red color reveals an expressive, intense nose of red fruits accompanied with spicy notes. In a beautiful harmony, between structure and expression, this wine retains all the fruity character of the Trousseau that leads to a soft elegant earthy perfume.

Size: 750ml

Appellation: AOP Côtes du Jura

Soil Type: Clay-Limestone and Bleue Marls

Varieties: 100% Trousseau Sulphur Total: 35mg/L Age of Vines: 45 years old

Farming: Sustainable, practicing organic

Alcohol: 13%

Aging Details: 6 months in neutral French Oak

