

Vin Jaune

Region

AOP L'Étoile

Winemaker notes

Vin Jaune is the Jura's iconic wine. Made from 100% Savagnin, the wine is aged in an oxidative manner. After fermentation, wine is transferred to barrels that are filled leaving some headspace in the top of the barrel. Under the right environmental conditions, that is precise natural humidity and temperature in the cellars of the Jura, a veil of yeast referred to as "voile" forms on the top of the wine and protects it from oxygen. Vin Jaune is required to age sous voile for 6 years and three months. During this time, the wine ages oxidatively and concentrates in flavor due to evaporation. When bottled, the wine has a deep yellow to gold color and complex flavors such as hazelnuts, walnuts, ginger, saffron and dried fruits. Wines should be served at cellar temperatures (57 to 60F) and ideally decanted for an hour or so to allow the wine to fully express itself.

Viticultural Notes

Coming from L'Étoile AOP, the appellation is a white wine only appellation. L'Étoile means star in French, and the appellation takes its name from the star-shaped fossils called *pentacrinite* that are buried in the soil. These fossils are calcareous in nature and have a high limestone content. The wines from this area, including vin jaune, are more delicate and finesse-driven compared to other appellations. Grapes are harvested by hand, slightly later than normal still wine production.

Vintage Notes

2010 Vintage: A classic growing season with temperatures that were slightly cooler than average. Challenging conditions during flowering naturally reduced yields, but as a result vignerons were rewarded with more concentration and intensity. Wines have great texture, persistence and purity of fruit with the capacity for long term aging.

2009 Vintage: A relatively calm and uneventful growing season without many of the usual weather hazards like frost or hail that vignerons usually have to contend with. Grapes showed high levels of ripeness a little earlier than usual as a result of the uninterrupted conditions. White wines are weighty with soft, generous fruit with a cleansing backbone of acidity.

Wine	Vin Jaune
Estate	Domaine Joly
Varietal	100% Savagnin
Region	AOP L'Étoile
Vine Age	30+ years
Soil	Blue marl
Farming	Sustainable Agriculture
Fermentation	Fermentation with native yeast in older oak barrels
Aging	Aging under a veil of yeast ("sous voile") for 6 years and 3 months prior to bottling
Alcohol	14.5%

