

JURA, FRANCE

LUCIAN AVIET

'Cuvée Des Docteurs'



LA ROUSSE

— W I N E S —

Producer Note:

The Aviet family have been quietly going about their business for generations. They were farmers for the local monks about 500 years ago and were one of the first in the area to bottle their own wine*. Today 95% of their production is sold via cellar door with just 3% percent being exported. The family farm 6 Hectares of vines in the Commune of Montigny-Les-Arsures which is one of the 13 communes included in the Arbois AOP. They practice lutte rassonee farming (reasoned agriculture). In the winery, everything is done with precision and thought. Wild yeasts and large old oak are used for all their cuvees.

Tasting Note:

Melon à queue rouge is an ancient strain of chardonnay, grown by only three top producers in Arbois. Aged in old foudres for three years and topped up, this is an unbelievably fine wine, with a pale gold colour, the mouthfeel of a fine white burgundy, restrained citrus fruits, a good cut of acidity, and very saline on the finish. For drinking now to 2023.

Location: Jura

Wine Type: White

Vintage: 2015

Grape Variety: Melon à Queue Rouge

Viticulture and Vinification: Wild yeasts are used in fermentation

50 year old vines

Aged in old foudres for three years

The wines are made 'ouille', where by the barrels are topped up as they look for purity of fruit.

Bottle size: 750 ml


ABV: 12.5%

Code: B0000779

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