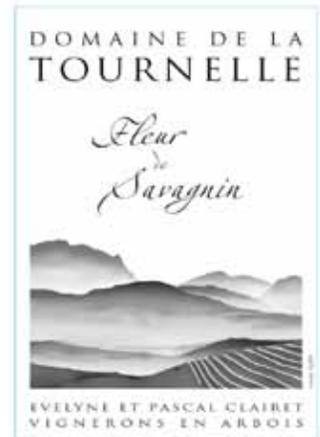


Domaine de la Tournelle Arbois

Jura



**farming : certified organic & biodynamic :
ecocert/demeter**
total vineyard area : 6.5 hectares
principal soil type : clay, limestone and grey marl
varietal : chardonnay, savagnin, ploussard, trousseau
harvest : manual

overview

Domaine de la Tournelle, created in 1991, with not even a full hectare of vines, was and continues to be the product of its proud founders Evelyne and Pascal Clairet, both consulting winemakers before Tournelle and both with a strong orientation toward viticulture outside of the winemaking culture which came to rely heavily during the 1960's and 70's on chemical treatments. Since the time of its creation, the domaine has grown to encompass 6.5 hectares, planted in the Jura's unique varieties.

While no discussion of the wines from the Jura can go far without considering its most unique and celebrated wine, Vin Jaune, a semi-oxidized wine made from the Savagnin grape, Pascal has also been a strong voice in the promotion of traditionally made wines from *Savagnin*, which showcases nothing other than grape and terroir. In this same vein, there are no blended varietal wines to be found at Tournelle, Pascal affirming his commitment to promote the wines of the region around its distinct varieties and terroir.

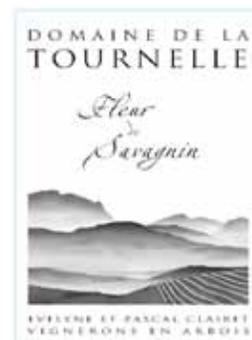
Other things not to be found at Tournelle are herbicides, chemical fungicides, insecticides, chemical yeasts and new oak barrels. *Foudre de Chêne* and older Burgundy barrels are the only ageing vessels one will find upon a visit to their cellar. They bottle without the introduction of SO₂ or when it is necessary, they employ minuscule amounts. The Clairet's remain steadfastly committed to raising grapes in harmony with the surrounding natural players in the vineyard and in producing and consuming naturally made wines which express the regions rich winemaking traditions and unique terroir.

viticulture, vinification and aging :

- all new plantings are issued from *massale selection* rather than clonal selection
- organic compost and biodynamic preparations applied to the soil as permitted and needed
- all wines are fermented with indigenous yeast
- minimal or no use of SO₂ during vinification and at the time of bottling
- white grape bunches are pressed whole in a pneumatic horizontal press and the juice left to settle before 12 hours before it is racked into barrel for its primary fermentation
- savagnin destined for vin jaune is fermented in enamel lined concrete and transferred to barrel for its secondary fermentation and subsequent aging in the spring following harvest
- savagnin *non-ouillé* is aged in separate room below the roof to take advantage of temperature fluctuations important for the development of the yeast veil
- the red wines are bottled without filtration if and when possible, and using a small measure of the wines natural carbonic gas in place of SO₂

**Domaine de la Tournelle
Arbois**

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terre de gryphée, chardonnay

annual production 7500 bottles

This wine is issued from two patches of Chardonnay, planted on clay and grey marl with the historical record of marine shells to be found dotting the vineyard. It is pressed in whole bunches and after the juice has had approximately 12 hours to settle, it is then racked to older Burgundy barrel rangings in age from 2 – 15 years for the primary fermentation. The wine is aged for 24 months and is stirred, *bâtonnage*, as often as the vintage demands, in order to add richness and complexity. The barrels are topped up, *ouillage*, every 10 days.

fleur de savagnin

annual production 3000 bottles

Issued from Savagnin planted in grey marl soils which have a high proportion of clay. It is pressed in whole bunches and after the juice has had approximately 12 hours to settle, it is then racked to older Burgundy barrel rangings in age from 2 – 15 years for the primary fermentation. The barrels are topped up, *ouillage*, every 10 days. This wine lies at one end of the spectrum marking the range of style that *Savagnin*, the region's most celebrated white varietal, can produce. Pascal Clairet is passionate about promoting this, the style that the Jura is least known for, a non-oxidative expression of the Savagnin.

savagnin de voile

annual production 2500 bottles

Savagnin issued from grey marl. The same process which produces the Vin Jaune is employed here to produce a sort of half way house to its more famous sibling. Aged for approximately 3.5 years in 5 year in old Burgundy barrels, this wine shares many of the aromatic qualities as the Vin Jaune: a slightly nutty, marzipan perfume along with green apple, and of course the trademark notes of a controlled oxidation.

vin jaune

annual production 1500 bottles

Aged for 6 years and 3 months in 5 year old Burgundy barrels which are purposefully not topped off as the wine slowly evaporates. Unlike most other aging cellars, the barrels of the Vin Jaune are stored in an attic where fluctuations in temperature are necessary to promote the development of the necessary necessary to allow for a controlled oxidation. After the obligatory 6.5 years, it is bottled with a light filtration in classic, *Clavelin*, of 620 ml.

l'uva arbosiana, ploussard

annual production 4000 bottles

Issued from parcels of clay/limestone, the thin skinned Ploussard (Poulsard) grape makes a faintly colored red wine little or no tannin and with the soul of a rosé. The grapes are de-stemmed and fermented by semi-carbonic maceration with several foot pressings in order help begin the primary fermentation. The wine is aged in large wooden *foudre* until the spring following harvest.

trousseau des courvée

annual production 5000 bottles

Issued from the south facing parcel of the same name. It is de-stemmed entirely and lightly crushed in order to begin the primary fermentation. *Pigeage and remontage* during the 10 - 30 days of maceration and fermentation. The wine is aged in large wooden *foudre* for approximately 12 months.

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Joli Vin Imports

