
The vineyard and winemaking are carried out in accordance with the *Demeter* biodynamic certification.



CHÂTEAU DE VERREUX

[40% PINOT NOIR - 30 % POULSARD - 30% TROUSSEAU]

ARBOIS

SYMBIOSE

VITICULTURE

Plots: En Brut and Monteiller

Surface area: 0.6 hectares

Planting years: from 1975 to 2001

Exposure: Southeast and East

Altitude: 300 to 350 m

Soil: Silty clay topsoil over grey marl from the Lias

The vines are cultivated without chemical herbicides or synthetic products. The rows are ploughed, and natural grass cover is encouraged. Manual de-budding is performed to limit yields and reduce the risk of fungal diseases. Harvesting is done by hand in small crates.

VINIFICATION

This blended cuvée expresses the rich identity of Jura's native grape varieties. After a rigorous manual sorting, the grapes are fully destemmed and co-fermented from the outset. A cold pre-fermentation maceration is carried out, followed by a spontaneous fermentation driven by indigenous yeasts. Vatting lasts for three weeks as a gentle infusion, with light pump-overs to preserve finesse and freshness. Racking is followed by a soft, low-pressure pressing.

MATURATION

Ageing takes place in old 400L oak barrels for ten months. The wine is bottled without fining or filtration, under natural cork.

