



Domaine de la Renardière Vin de Paille Arbois-Pupillin (375ml)

The domaine's classic rendition of a Vin Doux Naturel from the Jura. Rich, long and fine, with notes of acacia, honey and saffron.

VARIETIES: 40% Poulsard / 30% Savagnin / 30% Chardonnay

CLASSIFICATION: Arbois-Pupillin AOC

VINEYARDS / SOILS: Clay + Limestone over Marl - From various estate vineyards around Pupillin

VINE AGE / YIELD: 25-30 years at 40 hl/ha

FARMING: Certified organic

WINEMAKING: Hand harvested, successive passes through the vineyards and triage. Grapes dried via passerillage on straw (paille) mats until sugar levels reach 23 degrees potential abv. vinified in 228L used barrels via native yeasts. Fermentation naturally stops at 15% abv.

AGING: 3 years in 228L barrel. 120g/L residual sugar.

PRODUCTION: Approximately 1000 x 375ml bottles.

RECOMMENDED CONSUMPTION: Upon release and over the next 15 years.

