

DOMAINE ROLET

MACVIN BLANC DU JURA

« Balanced , Intense et Subtle »

Macvin is elaborated with the « Vieux Marc du Jura » and be raised in minimum for 48 months.

VINIFICATION & BREEDING

The decree of the AOC involves the use of Marc du Jura aged at least 18 months in oak barrels for the elaboration of Macvin. Once integrated into the unfermented grape juices (musts), the Macvin obtained will have to be raised at least for 12 months in oak barrels.

Our Macvin is aged for more than 48 months with Vieux Marc égrappé (aged in oak barrels for more than 6 years) assembled with Chardonnay and Savagnin musts.



DEGUSTATION

Sweet yellow dress, with coppery accents.

Nose delivering aromas of Greek grapes, figs and fine floral notes.

Gourmet and balanced in mouth, let appear clearly the combinaison of the grape and of the Marc.

SERVICE & GUARD

Served chilled between 6°C and 8°C. Can be kept in the fridge after bottle opening. Guard 20 years and older.

FOOD & WINE

Perfect for an appetizer, great mix with melon, walnut ice cream or a cocktail with our Crémant.