

DOMAINE ROLET PERE ET FILS



ARBOIS VIN JAUNE

King of Wines and Wine of Kings

Soil : The Savagnin grape variety, specific to the Jura region, thrives in the hills of blue and grey marls from the lias (Jurassic) and the earlier trias (Mesozoic) eras.

Harvest & Vinification : Harvested by hand, Vin Jaune, in order to reach its potential, needs maturing for 6 years without topping up, during which it will acquire its unique taste of walnut, under the effect of a skin of « flor yeast ».

Vintage: A yellow colour, golden reflections, a thick disk, nice and numerous legs. The first smell is intense and powerful. Aromas of dry fruits and spices abound, a great palette of rich and deeply structured aromas. The second smell is more empyreumatic, mineral and with an air of being roasted with almonds, hazelnuts, walnuts, pepper and morels. A powerful attack in which we find acidity. We also recognise the flavours of dry fruits intensified by a touch of roasted coffee.

Serve : around 16°, opened two hours beforehand.

Ageing : 50 years and more.

Appellation : Arbois Vin Jaune
Variety : Savagnin 100%
Available vintage : 2003/2004 (2003 in half-bottles)
Alcohol : 15°
Bottle contents : 620mL and 375 mL
Packaging : 6 and 12 bottles
12 half bottles