

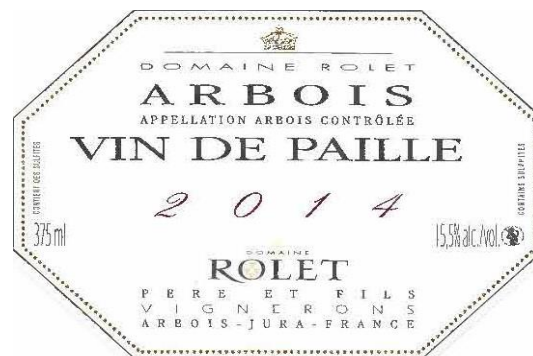
# DOMAINE ROLET

## Vin de Paille

### Arbois

#### Technical information

**Country:** France  
**Region:** Jura  
**Appellation:** Arbois  
**Grape Variety :** 40% Chardonnay, 40% Savagnin,  
20% Poulsard  
**Terroir :** not available  
**Age of the vines :** old vineyards



#### Vinification

Three months are necessary for this slow desiccation so that the must reaches the required temperature which then begins the slow fermentation. Fermentation will stop naturally when the wine reaches 59°- 60.8° F with the alcohol retaining 90 grams of unprocessed sugar. Then follow two years of aging in barrels.

#### Tasting notes

Beautiful amber color, we recognize the presence of Poulsard. The wine clings to the walls of the glass showing good concentration. On the nose: It is the sweetness that dominates, dried fruits, fig, apricots, quince. In the mouth: concentrated, good persistence.

#### **Best to Drink:**

More than 50 years

#### **Wine pairing:**

It will be wonderful as an aperitif, with foie gras, a dessert or alone for pleasure.