

DOMAINE ROLET

Vin Jaune

Arbois

Technical information

Country: France
Region: Jura
Appellation: Arbois
Grape Variety : 100% Savagnin
Terroir : blue and gray marls of lias and triassic of the Middle Jurassic.
Age of the vines : not available

Vinification

The grapes are fermented slowly and then kept in small old oak casks. The casks are not topped off, so an air gap appears above the wine due to evaporation. A film of yeast grows over the wine, protecting it partially (but not totally) from oxidation. The voile typically takes two to three years to develop fully. During this time the wine is exposed to slight levels of oxidation that provoke chemical changes. The yellow wine requires, in order to reach its fullness, an aging of six years without any skimming during which it acquires its nutty taste like no other under the action of a film of yeasts called "veil to yellow".

Tasting notes

Light yellow color with golden highlights. The first nose is intense and powerful, aromas of dry fruits and spices predominate. Then it is more roasted, with almonds, hazelnuts, walnuts, pepper, morels and minerality.

Best to Drink:

more than 30 years

Wine pairing:

Perfect with poultry, white meats or fish accompanied by cream sauce, or by cheese.

