



# DOMAINE DU PONT DE BREUX CHARDONNAY CHAMOZ

The domaine was founded in 1992, in 2015 the owner Jean-Charles Maire passed away and Emilie Gerard took over the winemaking. She looks after 4 ha of vineyards, 5 plots located in the communes of Marnoz and Salins-les-Bains, another 16 ha is left for cattle to graze, these are the famous Charolais cattle who provide the milk for Comté cheese.

The interesting feature of this domaine is the Kimmeridgien soil, the same clay limestone mix that can be found in Chablis and the South of England. Not your typical soil in Jura and this brings a particular minerality and finesse to the wines.

## GENERAL INFO

**Country:** France

**Appellation:** Côtes du Jura

**Region:** Jura

**Village:** Between Marnoz & Salins-les-Bains

**Vintage:** 2018

**Style:** Ouillé, topped up barrels

**Closure:** Natural Cork

**Vegan Friendly:** Yes

## VINEYARD

**Farming:** Organic

**Grapes:** Chardonnay

**Soils:** Kimmeridgian

**Altitude:** 350m

[Google Street View of the Vineyard](#)

## WINEMAKING

Hand harvested, spontaneous fermentation,

**Vessels:** Vinified in stainless steel and old oak for elevage

**Malolactic:** Yes

**Fining:** No

**Filtration:** No

**SO2:** Yes, small amounts before bottling

**Alcohol:** 13%

## TECH SHEET

