



# DOMAINE DU PONT DE BREUX L'AUBE ET L'AURORE

The 2020 vintage was a warm but not exceptionally hot vintage, the resulting wines are of a high quality and should age beautifully. L'Aube et L'Aurore is Emilie's Chardonnay and Savagnin blend made from the vines around her home in the northern part of Jura (near Marnoz).

## GENERAL INFO

**Country:** France

**Appellation:** Vin de France

**Region:** Jura

**Village:** Marnoz

**Vintage:** 2020

**Style:** Ouillé, topped up barrels

**Closure:** Natural Cork

**Vegan Friendly:** Yes

## VINEYARD

**Farming:** Organic

**Vineyard Area:** 2.3 Ha

**Grapes:** 80% Chardonnay, 20% Savagnin

**Soils:** Heavy marl with spots of Kimmeridgian limestone

**Altitude:** 300m

**Age of Vines:** 30 years old

[Google Street View of the Vineyard](#)

## WINEMAKING

Hand harvested, spontaneous fermentation. Vinified in stainless steel and aged in fibreglass tank for 18 months.

**Malolactic:** Yes

**Fining:** No

**Filtration:** No

**Alcohol:** 12.8%

## TECH SHEET

