

Domaine Rolet,
`Tradition` Arbois Blanc 2018
Arbois, Jura, France

DOMAINE
ROLET
VIGNERON - ARBOIS - JURA



Grape Varieties	50% Chardonnay 50% Savagnin
Winemaker	Cédric Ducoté
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.4g/L
Acidity	6.68g/L
Wine pH	3.15
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

This estate, founded in 1942 by Désiré Rolet. Domaine Rolet owns over 65 hectares and cultivates all five of Jura's varieties: Chardonnay and Savagnin for the whites, Poulsard, Trousseau and Pinot Noir for the reds. It is now run by a young, dynamic team led by Cédric Ducoté who took over the estate in 2018.

Head viticulturist Louis Morel is overseeing the conversion to organic farming, having already moved away from herbicides and pesticides. The vines are planted on steep hillsides where each variety is paired with the soil, light caterpillar tractors are employed to prevent soil compaction, and all grapes are harvested by hand. The same commitment to quality is found in the cellar, where winemaker Chloe Weber uses modern techniques to produce balanced, mineral-driven wines that epitomise the best of the Jura.

VINEYARDS

The grapes for this wine came from parcels within "Château Gimont" and "Sous le Viaduc" which are situated in the town of Montigny-lès-Arbois. The vines are planted directly on the grey marls of Lias, which is particularly rare in the AOC Arbois. With 66 hectares spread over the best slopes of the AOC, Côtes du Jura, l'Étoile and Château-Chalon, the Domaine Rolet estate is the second largest independent wine grower in the Jura.

VINTAGE

The 2018 vintage in Arbois was marked by a prolonged harvest spanning approximately four weeks, under conditions of sustained high temperatures that fostered rich maturity and generous yields. Red and white varieties alike benefited from this lapse of warmth, gaining in concentration and ripeness without succumbing to overripeness. Though warm, the vintage retained enough acidity to provide tension and longevity, making 2018 a strong example of what Arbois can achieve in favourable seasons.

VINIFICATION

The grapes were harvested by hand and once at the winery, the berries were manually sorted to ensure only the best grapes were used. The grapes were gently pressed and both varieties fermented separately in stainless steel tanks. Following this, the Savagnin spent 4 years under flor while the Chardonnay was aged for 4 years in oak. Blending took place 3 months prior to bottling.

TASTING NOTES

This wine is straw coloured with silver reflections. On the nose are intense nutty aromas including almond, walnut and roasted hazelnuts. The palate has great structure with a focus on clean minerality, wet stones and crisp sea air. The acidity is vibrant and complements the texture really well, providing a long and refreshing finish.