

Domaine Rolet,
Arbois Chardonnay 2023
Arbois, Jura, France

DOMAINE
ROLET
VIGNERON - ARBOIS - JURA



Grape Varieties	100% Chardonnay
Winemaker	Chloé Weber
Closure	Natural Cork
ABV	13%
Residual Sugar	1.1g/L
Acidity	5.1g/L
Wine pH	3.35
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 Chloé Weber uses modern techniques to produce balanced, mineral-driven wines that epitomise the best of the Jura.

VINEYARDS

This Chardonnay is sourced from a selection of plots planted on the hillside at 'En Chagnon', located in the commune of Montigny-lès-Arbois. The combination of limestone bedrock, loose gravel and grey marl contributes both richness and a distinct minerality to the finished wine.

VINTAGE

After several difficult years impacted by extreme weather, the 2023 vintage was excellent in both quantity and quality. The vine cycle was not disturbed by climatic hazards resulting in beautiful yields of balanced fruit.

VINIFICATION

The grapes were harvested and sorted by hand. Once at the winery, the grapes were whole bunch pressed and malolactic fermentation took place with indigenous yeasts. The wine was aged in a mixture of vats and oak barrels, 20% of which was new.

TASTING NOTES

This wine is a bright yellow colour. The nose initially has notes of acacia, followed by intense aromas of peach and pear. On the palate there are notes of citrus, honey, and toasted almonds attributable to the ageing in oak barrels.