

Paul Benoit & Fils MELON D'ARBOIS A.O.C Cote du Jura

It is in the commune of Pupillin that Paul Benoit set up his winery in 1976. Today, it has 13 hectares spread over the best slopes of Arbois and Pupillin. Paul and Christophe believe much more in the respect of the quality of the soil and the grapes than in the material. The cellar is filled up with traditional local foudres allowing the aging of red wines and barriques for white wines and Vin Jaune with respect of the vintages and appellations requirements.



COUNTRY France

VARIETAL 100% Melon D'Arbois

SOIL TYPE Limestone soils

VINEYARD 13 ha 40 y/o Vines

HARVEST Manual harvesting

VINIFICATION

Hand harvested and destemmed Fermentation in neutral oak indigenous yeasts 15 months aging in neutral barrels 10% in stainless steal vats

TASTING NOTES

This "melon" beautifully represents the unique character of chardonnay grown in Jura. Green and bruised apple, honeysuckles and hint of mushrooms and walnuts. The medium-bodied palate is dominated by a beautiful mineral acidity, with the fruit balancing it.

CERTIFICATIONS



Moments Unearthed parkerwolfwine.com