

Paul Benoit & Fils

TROUSSEAU

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% Trousseau

SOIL TYPE

Clay and gravel

VINEYARD

13 ha

HARVEST

Hand harvested

VINIFICATION

18 months fermentation 600L neutral foudres

TASTING NOTES

Brilliant cherry colored hue while the nose shows fresh berries, cherries, earthiness and a bit of spices. The palate shows cassis, blackberry, plum, bacon and leather with integrated tannins. Ready to drink now, it will age gracefully for 3-5 years.

CERTIFICATIONS

