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Fumey-Chatelain

2017 Vin Jaune Arbois

Jura, France

Type:	White Still Wine
Ingredients:	Savagnin
Region:	Jura, Arbois
Planted:	45-90-year old vines
Farming Methods:	Hand harvested
Total Production:	4,176 bottles
Soil:	Marl
Climate:	The region experiences a semi-continental climate, with cold, wet winters and warm summers tempered by cool nights. 2017 was a juicy, energetic vintage, producing pure and focused wines.
Fermentation:	Fermented with native yeasts.
Winemaker:	Marin Fumey
Elevage:	228-liter barrels
Fining/Filtration:	No/Yes

ABV	15.00%	Sizes	750ml
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ABOUT THIS BOTTLE

"Domaine Fumey-Chatelain began its life in the mid-1980s, when Raphaël and Adeline Fumey began farming half a hectare of vines outside of Arbois in the heart of the Jura. In the years following, they grew slowly and steadily. They first vinified their own wines in 1991 and built their cellar and cuverie in Montigny-lès-Arbois in 1999. Today the estate covers 17 hectares, across more than 20 different parcels, overseen by their son Marin, who rejoined them in Montigny in 2020 after making wine across the southern hemisphere for several years. Today the vines are farmed entirely without chemicals and the wines are meticulously made, full of soul and uniquely Jura." —

This is a crackerjack Vin Jaune, 100% Savagnin sourced from multiple vineyards around Arbois and Montigny-lès-Arbois. It is aged in barrel under flor for six years and brimming with citrus, celery salt, almond and walnut and caraway notes. The long finish cries out for a piece of 36-month Comte cheese. "

