



## ARBOIS, VIN DE PAILLE, FUMEY CHATELAIN (37.5 CL) – 2018



### TASTING NOTES

This 2018 vintage has an amber colour with coppery highlights that are almost hypnotic. The nose is a festival of candied aromas: dried apricot, fig, orange peel, acacia honey, with a hint of walnut and black tea for depth. On the palate, the balance is formidable: rich but never heavy, enveloping but fresh, thanks to a fine acidity that keeps the wine upright right through to the finish. A pure concentrate of Jura, crafted with precision and emotion.

### PROVENANCE

JURA

### APPELLATION

ARBOIS

### DOMAIN

FUMEY CHATELAIN

### GRAPE VARIETIES

CHARDONNAY ET  
SAVAGNIN.

### FOOD AND WINE

ROASTED APRICOTS,  
SHEEP'S MILK RICOTTA  
AND PISTACHIO  
SLIVERS - SMOKED  
DUCK BREAST AND  
BABY GREENS,  
ORANGE VINAIGRETTE  
- CARAMELISED  
MIRABELLE PLUM TART.



### OENOLOGY

Located in Montigny Les Arsures in the Jura region, the estate produces vibrant wines. Today, the estate covers a total of 17 hectares of vineyards.



### VITICULTURE

Grapes dried and concentrated in the domaine's attic for approximately 3 months. Then slow fermentation and ageing in wood for 3 years.