

# VINO FINO

Explore a World of Wine

## DOMAINE des MARNES BLANCHES en QUATRE VIS SAVAGNIN 2023



**\$84.99**

Product Code:	31450	Closure:	Cork
Country:	France	Unit:	Each
Region:	Jura	Volume:	750ml
Sub Region:	Côtes du Jura	Alcohol:	12.5%
Style:	White	Grape:	80% Savagnin, 10% Chardonnay
Variety:	Savagnin	Natural:	Certified Organic



New Zealand Wide Delivery



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### TASTING NOTES

Natives of the Jura, both Pauline and Géraud's families owned tiny plots (used to make wine for home consumption) and spending time in the vines in their childhood was enough to give them the wine bug. The couple met while studying winemaking in Dijon and created Domaine des Marnes Blanches when they returned to the Jura in 2006. They farmed organically from the word go and have added parcels (some they planted) along the way to reach a total of 12ha today, spread across four villages in the Sud-Revermont. Cesancey, their first acquisition, is home to the white marl after which the domaine is named, while Gevingey, Vincelles and Ste-Agnès have more varied soil types, the majority being red marl and gryphées (limestone rich in fossils).

Savagnin in its purest form - mineral, fresh and deeply elegant. This vintage comes from old vineyards planted on the south-western slopes at an altitude of 300 m. The white marl soil gives it a characteristic finesse, tension and minerality. The aroma opens with almonds, yellow fruit and fresh notes of mint. The taste is juicy, harmonious and full of energy, with a long spicy finish. The grapes are hand-harvested and gently pressed. Fermentation takes place with indigenous yeasts, followed by 10 months of maturation in egg-shaped vats with topping up, which helps to develop texture and complexity.

Reviews for the 2022 vintage below...

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## **95/100 Mike Bennie, The Wine Front** (2022 Vintage)

"A textural feast and refreshment factor in tow. Such a superb wine. Stellar in its kaleidoscope of green apple, salted cashew, sea spray, faint fino sherry, nougat, honey, cinnamon, alpine herb notes. The palate a feast of chalky pucker and faint juiciness in a tense frame of briny acidity, stretching long, fine and brilliant. It's all crystals and crunch, wild minerality, savouriness and just straight up damn excitement. This sends a rocket up wines of plain varietal definition. I'm so in."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch