Jura

To the east of the Saône-et-Loire and Côte d’Or départements of Burgundy. The region’s vineyards, found on the Jura mountains’ lower slopes, are planted on Jurassic limestone and marl, with a substantial amount of clay at the lowest sites. The Jura’s climate is continental.

The largest appellation in the Jura is AC. Cotes de Jura, covering wines of all three colours.

The three main red grapes of the Jura are: Poulsard (Ploussard), Trousseau, and Pinot Noir. The dry whites are typically 100% Chardonnay (Gamay Blanc), although Savagnin—known locally as Naturé and elsewhere as Traminer, the relative of Gewurztraminer may be added as a blending partner. Rosés can include all five grapes, and are usually made in the vin gris style.

Local specialties vin jaune and de paille are also produced within the appellation. Pinot Noir is excluded from vin de paille production. Vin jaune is exclusively made from Savagnin.

As well as Côtes du Jura, there are three communal appellations in the region: Arbois, L’Étoile, and Château Chalon

Arbois, the Jura’s leading wine village covering 12 communes and producing all styles of Jura wine. A single commune, Pupillin, may append its name to Arbois.

L’Étoile, a white wine-only appellation, takes its name from a local fossil, shaped like a five-pointed star. The wines may contain Chardonnay,
Poulsard, and Savagnin, and are generally bottled late in an oxidative style. 

**Château Chalon** is a commune specializing in the **vin jaune**, or yellow wine, 
Produced exclusively from Savagnin grapes grown on limestone and marl, the wine is deliberately oxidized and may age for decades. After fermentation, Savagnin, (also called Naturé) is kept in barrel until December 15 of the sixth year following the harvest. The wine is not topped off during this period, and a **voile**, or veil, develops. The **voile** is a film-forming yeast that covers the wine’s surface, similar to the **flor** of Jerez. The resulting wine is aldehydic, with nutty, flavor. The wine is not fortified.

Château Chalon wines must be bottled in a **clavelin**, a squat 62 cl bottle. In poor vintages like 1980 or 1984, the Château Chalon wines may be declassified to Cotes du Jura.

**Vin de paille**, or straw wines, may be labelled as **Arbois, L'Etoile or Côtes du Jura**. To produce this wine, ripe but not botrytised grapes are left to dry for a minimum of six weeks after harvest. Traditionally, the grapes are dried on straw mats, although they are often hung to dry in modern winemaking. As the grapes shrivel and raisinate, they achieve a must weight in excess of 320 grams of sugar per litre. The final wine maintains acidity, giving balance to the high levels of residual sugar and alcohol content of at least 14%. After fermentation, the wines are aged for a minimum three years before release, including an obligatory 18 months in neutral wood barrels.

Méthode traditionnelle sparkling wines are released under the **Crémant du Jura AOC**, a designation established in 1995.

**Macvin du Jura** is a **Vin de liqueur**. Aged Marc is added to unfermented grape must, resulting in a sweet, mistelle. Macvin du Jura may be red, white, or rosé, and must be aged for one year in oak after mutage.