

# *Fine Wines of the Jura - a most pleasurable Review!*

*by Ormond Smith*

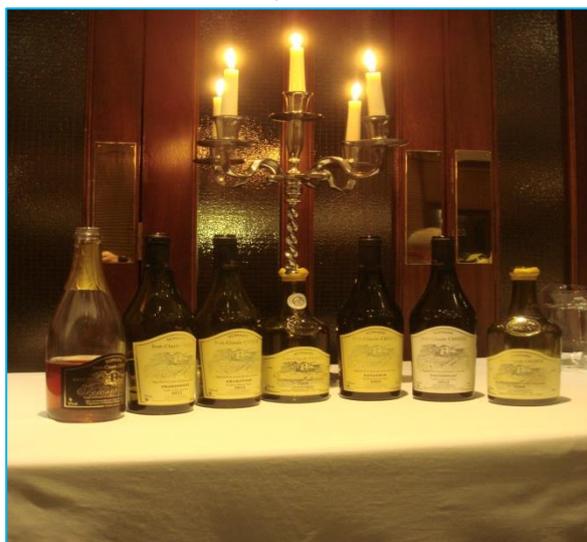
Following the **Fine Wines of the Jura Tasting** in 2014, unused bottles had been carefully stored away for a future occasion, Connetable Nicol intending to present an additional tasting to newer members and for those who had not managed to attend the original Tasting. And to that end, a select assembly gathered in the Waterside Hotel on 17<sup>th</sup> February to enjoy these very scarce (in the UK) and unusual wines, indeed it was to be a “Pairing of Fine Wines and Foods from the Jura”, the hotel chef and his team conjuring up specialities from the Jura region.

As much of the content and detailed information has already been aired (see “Tasting Fine Wines from the Jura May 2014” under “Chapters & Reports”), the writer will condense this report to illustrate the changes in the wines since being sampled in 2014.....would an extra three years aging in bottle have any marked effect on the contents?

We enjoyed a **Macvin du Jura** liqueur aperitif to get the evening under way and this combination of unfermented wine and stalked marc did not show any marked difference since the 2014 Tasting. The first wine of the tasting was a **Cremant Rose’ du Jura**, it’s palate of red berry fruits and dry lingering aftertaste remained seemingly unaltered since the 2014 sampling. Both wines were accompanied with cubes of Comte’ cheese and peeled walnuts which complemented admirably.

The next two wines were paired, the **2010 Cotes du Jura Chardonnay** and the **2010 Cotes du Jura Selection** (a blend of 90% Savagnin and 10% Chardonnay). The light buttery tones of the **Chardonnay** had given way with aging to good fruit on both nose and palate while the **Selection** retained its colour and the nose and palate illustrated the slight oxidised characteristics of the Savagnin grape which had met with mixed favour in 2014. It is fair to say that both wines benefitted from the presentation of Morteau sausage and green lentils.....a very satisfying combination.

**Chateau Chalon** is one of the Jura’s finest examples of **Vin Jaune** (see the previous report for full information) and this 2005 vintage (100% Savagnin), described as a wine for kings and the king of wines, is *the* most eminent representative of Jura wines. With great aging potential, it was perhaps understandable that this wine had hardly changed in the intervening three years – golden yellow in the glass, an aroma of



**The tantalising selection of Fine Wines of the Jura awaits....**

sherry (the oxidation characteristics of the grape) and a palate coming up with sheries, nuts, raisins and yes.....even curry! Interestingly, a second bottle displayed less sherry tones, more fruit and more acidity. This unusual wine was well received as was the dish of the evening to accompany it, Poulet et Cepes au Vin Jaune (Chicken & Mushrooms with a Vin Jaune creamy sauce) on a Potato Mash.....a perfect match!

The only red wine of the Tasting, a **2011 Cotes du Jura Trousseau** showed hints of ageing, the wine displaying orangey red with a hint of brown on the edge, red berry fruits on the palate which hinted at slight tannins and dryness – the wine had not lost its appeal. Interestingly, the Trousseau grape (a very old variety originating in eastern France) has a relationship to the Savagnin and as also a sibling of both Chenin Blanc and Sauvignon Blanc. It is also known as the Bastardo which is nowadays reasonably common in Portugal where it is one of the Port grapes and although this variety has been cultivated in the Iberian peninsula for at least 200 years, it is not known how it arrived there.. Accompanying the wine were a couple of cheeses, a creamy Morbier and an oven warmed Le Mont d’Or Vacherin.....delightful!! These delightful cheeses would also accompany the 2009 Cotes du Jura Vin Jaune Savagnin which was to follow.

The final pairing took us back to white wines, a **2009 Cotes du Jura Vin Jaune Savagnin** and arguably, *the* wine of the evening (as in 2014), a **2009 Cotes du Jura Vin de Paille** (again please refer to the 2014 Jura Tasting report for detailed info, particularly on the Vin de Paille). The Vin Jaune Savagnin had aged well, its nose, palate and finish reminiscent of the 2014 Tasting – good fruit and light sherry undertones, mouth filling with a slightly dry lingering finish whilst the Vin de Paille (a blend of Chardonnay, Savagnin and Poulsard) brought back memories of deep amber gold in the glass, a rich honeyed orangey spiced nose and palate (remember Keillors Rough Cut Dundee Marmalade?), yet clean and satisfying with a rich lingering aftertaste. The unique and delicious “straw wine” was enhanced initially with a Strathdon Blue Cheese and finally with chocolate (70% Cacao).....as in 2014, this hit the spot – Wow!!

A most enjoyable evening, which for some, brought back memories, but for all who attended, an experience which few will be fortunate to repeat, unless one is thinking of a holiday in the dramatic region of the Jura in eastern France. Now, there’s an idea.....!

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