

Dom de Montbourgeau L'etoile Vin de Paille

THE FACTS

COUNTRY: France

REGION: Jura

APPELLATION: Jura

CEPAGE: 60% Chardonnay, 20% Savagnin, 20% Poulsard

WINEMAKING: The grapes are left to raisin in the open air until the January following harvest, effectuating a high degree of concentration. In effect, it takes 100 kilograms of grapes to produce a mere 10 liters of Vin de Paille at Montbourgeau. A total of five hectoliters are produced in the years that Montbourgeau makes a Vin de Paille ... obviously very limited availability and bottled exclusively in 375ml size.

AGING: 3-4 years in barrel

THE STORY

Montbourgeau is the story of a family estate on which, for almost a century, each generation has expressed its passion for vines and wine.

In 1920 Victor Gros bought Montbourgeau and began to plant the vineyard. In 1956 Jean took over from his father: he created the winery and was keen to enlarge the vineyard and develop the estate. In 1986 Nicole Deriaux moved in, modernized the cellars, continued the plantations which enabled her to produce a yellow wine and developed export sales. In 2019 César 4th generation takes over the reins with projects for new plots, a new winery...with dreams...

THE SELLING POINTS

PAIRINGS: Comté quiche, foie gras toast, apricot tart

