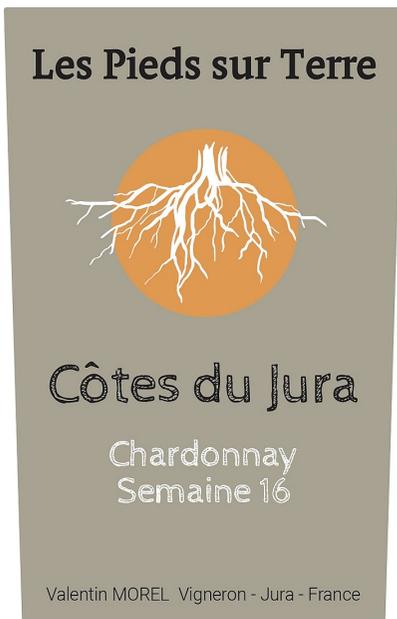




Valentin Morel Côtes du Jura Blanc 'Semaine 16' 2017

In 2017, the vineyards of Poligny were decimated by a severe frost that arrived in mid-April during the 16th week of the year. Valentin was able to produce only a tiny portion of his normal harvest, so therefore decided to blend everything together and create just two wines for the year: a single red and a single white, both known as 'Semaine 16' (Week 16) after that catastrophic week in April.



Technical Information

VARIETAL: Chardonnay	COUNTRY: France
TYPE: White Wine	APPELLATION: Cotes du Jura
RESIDUAL SUGAR:	ALC: 13.50%
SO2 TOTAL: <20 mg/L	PRODUCTION:
VEGAN: Yes	UPC:

Viticulture

FARMING: Organic Certified, Biodynamic Practices	SOIL TYPE: Gray marl, limestone gryphates
VINEYARD: Les Trouillots	PRUNING:
VINE AGE: 1980s	EXPOSITION: South exposition
VINEYARD SIZE: 2.8 ha	ALTITUDE: 350 m

Vinification and Elevage

VINIFICATION: Direct press, starting 15 days fermentation in stainless steel tanks.
ELEVAGE: Stainless steel tanks.
SO2 USE:
FINING & FILTERING:

About Valentin Morel - Les Pieds sur Terre

Just a few years after earning a masters degree in international law, Valentin Morel decided he would prefer making wines inspired by his readings of biodynamic visionary Rudolph Steiner, the radical Japanese farmer Masanobu Fukuoka, and the American champion of validated manual labor Matthew B. Crawford. Valentin studied winemaking in Alsace, where he was introduced and influenced by natural winemakers like Pierre Frick and Bruno Schueller, and returned to take over the family domaine in 2014. The entire domaine is certified organic, but farmed "beyond organically" with cover crops and complementary plants like radishes and bean interspersed between rows of vines which are rolled down rather than plowed each year to ensure a healthy soil conservation. All the vineyards are hand harvested, and vinified with native yeast and the absolute minimal addition of SO2 (many cuvées have none at all). Nothing else is used, as Valentin believes wine should be simply fermented grape juice and nothing else, and his wines must be considered as natural wines.

