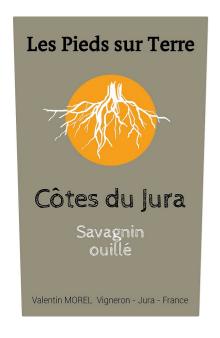


Valentin Morel Côtes du Jura Savagnin Naturé Ouillé 2018

This Savagnin comes from Les Trouillots vineyard, which was planted by Valentin's father in the 1980s. Like all the other natural wines from Les Pieds sur Terre, the Savagnin is fermented with only native yeast, little or no SO2, and nothing else added.

The term Naturé in Poligny refers to all wines that are ouillé, or topped up while they age in barrel. It's not at all a reference to natural wine, only a local term to signify a wine that is not made in the traditional oxidative style of the Jura.



Technical Information

VARIETAL: Savagnin COUNTRY: France

TYPE: White Wine APPELLATION: Cotes du Jura

RESIDUAL SUGAR: ALC:

SO2 TOTAL: <20 mg/L PRODUCTION:

VEGAN: Yes UPC:

Viticulture

FARMING: Organic Certified, Biodynamic Practices SOIL TYPE: Limestone rocks, typical to Jura

VINEYARD: Saint-Savin PRUNING:

VINE AGE: 1980 EXPOSITION: South exposition

VINEYARD SIZE: 1.6 ha (1 ha of savagnin) ALTITUDE: 350m



Vinification and Elevage

 $\label{thm:prop} \textit{VINIFICATION: Direct pressurage, alcoholic and malolactic fermentation in stainless steel tanks.}$

ELEVAGE: Plan to do 2 years, release in 2020.

SO2 USE:

FINING & FILTERING: Bottling without filtration and no sulfites addition.



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.