



## Valentin Morel Côtes du Jura Savagnin Naturel Ouilé 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 SO<sub>2</sub>, and nothing else added.

The term Naturel 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:                       |
| SO <sub>2</sub> 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

VINIFICATION: Direct pressurage, alcoholic and malolactic fermentation in stainless steel tanks.

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

SO<sub>2</sub> 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 SO<sub>2</sub> (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.

