Winemaker: Valentin Morel **Region:** Jura **Location:** Poligny



«Semaine n°17»

LES PIEDS SUR TERRE



Appellation: Côtes du Jura

Farming: Organic Certified

Variety: 33% Poulsard, 33 % Trousseau, 33 % Pinot Noir. A blend of all the red grape varieties due to the frost in 2024.

Vineyard: Marl, clay limestone soils. An assemblage from Morel's Poligny vineyards, rather than a single-parcel expression.

Vinification and Ageing:
15 days of maceration, followed by 10 months of aging in barrels and demi-muids (600-liter oak casks). Bottled unfined,unfiltered and without any added sulfites.

About the winemaker:
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 beans 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.