



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



WHITE SAINT-JOSEPH AOP SOUVENIRS D'ANDRÉ

This cuvée bears the name of my Grandfather, in memory of a white vine plantation that we had made together. This wine is about finesse and elegance.

Grape variety : 50 % Marsanne, 50 % Roussanne-
Soil : granitic

Vines : on slopes

Growing method: sustainable agriculture

Harvest: hand harvest

Yield: That of the appellation 40hl/ha

Wine making and aging at Jean-François Jacouton winery

Whole bunch direct pressing. Cold must setting. Alcoholic and malolactic fermentation in oak barrels (from 1 to 3 wines) on the lees with regular "batonnage" (lees stirring). Aging for 10 months in the same barrels.

Tasting

The color is pure yellow. The nose offers great floral hints and the oak is barely perceptible. On the palate, the attack is ample with a fruity bouquet mixed with aromas of white flowers.

The mouth is full-bodied and structured, the whole wrapped in freshness. A delicate and elegant long finish.

Food and wine pairing

As a pre-dinner drink (but not freezing cold), cream and morels Bresse chicken, sole with white butter sauce, cheese ...