

# the wine trust

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## Vins Rouve-Rijkaert

**Owner:** Florent Rouve

**Country:** France

**Region:** Macon and Jura

**Founded:** 1998

**Annual Production:** 10,000cs

**Description:** Emerging superstar Florent Rouve was partners with famed Burgundian negociant Jean Rijkaert until 2013 when he took the reins alone. Producing in two of France's hottest winemaking regions, the Maconnais and Jura, Rouve's oenological approach emphasizes freshness, integrity, balance and terroir and offers a superb alliance of tradition and a modern, minimalist style.

## Wine Notes – 2018 Florent Rouve Arbois Poulsard

Florent Rouve's Arbois Poulsard is made from grapes grown on 40-year old vines in the Jura region of eastern France. Poulsard is a red varietal native to the Jura and reaches its apex in the area around Arbois and Pupillin. It is a thin-skinned grape that produces a light-colored red wine with light tannins and refreshing acidity and has historically been used to make a wide variety of wine styles, often as part of a blend. Rouve's 100% Poulsard is an ethereal, light-red gem featuring a nose of ripe berries and cherries. High-toned acidity and a mineral-inflected red-fruit, currant and pomegranate palate create a lively, vivacious food-friendly wine and is versatile enough to be served either at room temperature or chilled. Perfect any time of year, its easy-drinking, 'glou glou' accessibility make it a particularly good summer and fall sipper.

## Technical Specifications

<b>Varietal Composition:</b>	100% Poulsard
<b>Vineyard Region:</b>	Villages of Arbois and Pupillin
<b>Vine Age / Density:</b>	40 years old on average
<b>Production Volume:</b>	270 cases produced
<b>Vineyard Characteristics:</b>	Sloping, south-west and west-facing iridescent marl soils
<b>Wine-Making / Vinification:</b>	100% hand-harvested, destemmed grapes, 2 week native yeast fermentation in stainless steel vats, 4 weeks lees contact Aged 12 months in mix of stainless steel vats and used 35 hl oak 'foudres', unfinned, lightly filtered, 27g total SO2
<b>Alcohol / Volume:</b>	13.0%
<b>Acidity:</b>	3.3
<b>Residual Sugar:</b>	0.21 g/l