

# the wine trust

HERITAGE · TRADITION · CRAFT



## Vins Rouve-Rijkaert Overview

**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 – 2020 Florent Rouve Arbois Chardonnay

Florent Rouve's Arbois Chardonnay is a fantastic introduction to the varied terroirs of the Jura, drawing from vineyards across the region. Due to large diurnal temperature variations, the grapes boast highly concentrated aromas and faithfully express the calcareous marl soils of Arbois. The vines entered the summer of 2020 in perfect condition, after a very difficult 2019. The excessively dry and hot summer challenged the vines, but the vintage was salvaged by superb harvest conditions. The result is a balanced, classic wine that beautifully expresses the unique Arbois terroir. It is a clear golden-yellow color, features aromas of fresh pear, flowers and citrus, with a round mouthfeel framed by underlying crispness. The finish boasts purity and freshness and a distinctive saline minerality resulting from Jura's unique soils.

## Technical Specifications

<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	Jura / Arbois - Tassenières, Spois (South of Arbois), Chantemerle (West of Arbois), Sauvagny (North East of Arbois)
<b>Vine Age / Yields:</b>	35 years, mainly Western exposures
<b>Production Volume:</b>	1,600 cases
<b>Vineyard Characteristics:</b>	Deep grey marl (limestone and clay)
<b>Wine-Making / Vinification:</b>	100% hand-harvested and whole-cluster pressed to barrel 1 month fermentation using native yeast, 8-9 months aging (all on lees) in 228L used oak barrels, unfiltered, no stirring / no racking, light filtering. Barrels topped up (no oxidative aging). 70m/L SO <sub>2</sub> .
<b>Alcohol / Volume:</b>	13.0%
<b>Acidity:</b>	4.0 g/L
<b>pH:</b>	3.25
<b>Residual Sugar:</b>	0.8 g/l