



KERMIT LYNCH WINE MERCHANT

FRANÇOIS ROUSSET-MARTIN

Country: France

Region: Jura

Appellation(s): Vin de France, Côtes du Jura

Producer: François Rousset-Martin

Founded: 2007

Annual Production: 1,000 cases

Farming: Organic



Blink and you might miss Nevy-sur-Seille, a tiny village tucked away in the Vallée des Reculées, where François Rousset makes his wine. Albeit discreet, this part of the Jura resembles something of the American West—undiscovered and wild, and rich in natural habitat. The backdrop here is dramatic: Massive limestone and marl cliffs perched atop pedestals of sloping vineyards, and in the foreground, flocks of livestock grazing and snoozing the day away. Traditionally a mixed farming region, the Jura is witnessing a new generation focused exclusively on winemaking, and in the case of Rousset, redefining what we consider typical of the area with his *vins ouillés*.

François first caught the wine-bug growing up in Burgundy where his father was a micro-biologist for the Hospices de Beaune. Childhood trips were spent in the Jura getting to know and falling in love with a parcel of family vines which he would later vinify with his father. After earning an oenology degree and continuing his journey in the southern Rhône and Languedoc regions, he returned to his Jurassian roots and in 2007 officially launched his winery. While his scientific background provides François with a literal understanding of the transformation from grape to wine, he's most influenced by keen intuition, and winemaking lore passed down from his great grandfather, also a winemaker.

François's *raison d'être* is to better know and understand the incredible *terroirs* in which he is invested. His new project near the amazing town of Baume-les Messieurs holds great potential once the vines are of age. His current work is most focused on making previously inconceivable wines within the Château Chalon appellation, labeled as Côtes du Jura since he makes them in a non-oxidative (*ouillé* or topped-up) style. Vinified by *climat* with little to no sulfur and bottled unfined and unfiltered, the Rousset wines are complex and persistent, falling somewhere along the spectrum of floral and delicate, exotic and savory.



KERMIT LYNCH WINE MERCHANT

FRANÇOIS ROUSSET-MARTIN (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vin de France Aligoté “Aligatô”	Aligoté	Planted in 1980	Gray Marl	1 ha
Côtes du Jura Chardonnay	Chardonnay	50 years	Clay-marl	.55 ha
Côtes du Jura Savagnin “Vignes aux Dames”	Savagnin	65 years	Clay-marl	.75 ha
Côtes du Jura Savagnin “Veine bleue de Bacchus Clos Bacchus”	Savagnin	40 years	Clay-marl	1.11 ha
Côtes du Jura “Mémée Marie”	85% Chardonnay, 15% Savagnin	40 years	Gray, white marl	.7 ha
Côtes du Jura Chardonnay “Gravières”	Chardonnay	40-50 years	Limestone	.3 ha
Côtes du Jura Chardonnay “La Chaux”	Chardonnay	65 years	Limestone, gray and white marl	.4 ha
Côtes du Jura Chardonnay “Terres Blanches”	Chardonnay	40 years	Gray, white marl	.6 ha
Côtes du Jura Chardonnay “Croix Sarrant”	Chardonnay	5 years	Limestone, clay-marl	.6 ha
Côtes du Jura Chardonnay “Sous Roche”	Chardonnay	55 years	Gray marl	.2 ha
Côtes du Jura Chardonnay “Beaumont”	Chardonnay	65 years	Gray marl	.25 ha
Côtes du Jura Chardonnay “Oxymore”	Chardonnay	25-60 years old	Gray marl	n/a
Côtes du Jura Chardonnay “Magnifique Goutte d’Eau”	Chardonnay	25-60 years old	Gray marl	n/a
Côtes du Jura Savagnin “Oxymore”	Savagnin	25-60 years old	Gray marl	n/a
Côtes du Jura Savagnin “Perle du Village”	Savagnin	25-60 years old	Gray marl	n/a



KERMIT LYNCH WINE MERCHANT

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Côtes du Jura Savagnin “Perrières”	Savagnin	30 years	Gray marl	.4 ha
Côtes du Jura Savagnin “Balanoz”	Savagnin	6 years	Gray marl	1 ha
Côtes du Jura Savagnin “Balanoz Voile n°4”	Savagnin	6 years	Gray marl	1 ha
Côtes du Jura Savagnin “Clos Bacchus sous Voile 7 ans”	Savagnin	40 years	Clay, marl	1.11 ha
Côtes du Jura Savagnin “Puits Saint Pierre”	Savagnin	80+ years	Gray mark	.15 ha
Côtes du Jura Savagnin “Cuvée du Professeur Sous Roche”	Savagnin	Planted in 1991 and 1955	Gray marl	.50 ha
Côtes du Jura Savagnin “Cuvée du Professeur Sous Roche” VSO (Vieux Savagnin Ouillé)	Savagnin	Planted in 1991 and 1955	Gray marl	.50 ha
Côtes du Jura Savagnin “Sous-Roche sous Voile 10 ans”	Savagnin	30 years	Gray marl	.25 ha
Côtes du Jura <i>Rouge</i> “PP André”	75% Pinot Noir, 25% Poulsard	20 years	Gray marl	.3 ha
Côtes du Jura Poulsard	Poulsard	Planted in 1998	Red marl	.5 ha
Vin de France Poulsard Noir “Les Vignasses”	Poulsard	Planted in 1998	Red marl	.3 ha
Côtes du Jura Pinot Noir “Cuvée 909”	Pinot Noir	Planted in 1998	Clay, Limestone	.45 ha
Vin de France Pinot Noir “Voyage au bout de Nuits”	Pinot Noir	Planted in 1990	Clay, Limestone	.3 ha
Barbe Fleurie	Gamay		Granite	.35 ha
Vin de France “La Chau Passerillé”	Chardonnay	30 years	Limestone, gray and white marl	.16 ha
Vieux Macvin	Savagnin or Chardonnay (depending on the vintage)	N/A	Gray marl	N/A

* “ha”=hectares; one hectare equals roughly two and a half acres.



FRANÇOIS ROUSSET-MARTIN (continued)

VITICULTURE / VINIFICATION

- Hand-harvested
- Barrels (228L *pièces bourguignonne* and *demi-muids*) all are 3 to 4 years old
- Wines undergo malolactic fermentation
- All wines aged on fine lees
- Neither fined, nor filtered
- Non-oxidative wines have 10 mg/L sulfur added at bottling
- Oxidative wines have no added sulfur
- The domaine's vines are located in the Château-Chalon and Côtes du Jura AOCs. For wines to take the Château-Chalon AOC, they must be Savagnin raised *sous-voile* in *demi-muid*

Vin de France Aligoté “Aligatô”

- Aged in Burgundian barrels
- Aligoté sourced from Bouzeron

Côtes du Jura Chardonnay

- Aged *sous-voile* in barrel for six years
- Vineyard located in the village of Château Chalon (specifically the La Chaux parcel)

Côtes du Jura Savagnin “Vignes aux Dames”

- Barrel raised, non-oxidative
- Vineyard located within the appellation of Château Chalon in the village of Menétru-le-Vignoble

Côtes du Jura Savagnin “Veine bleue de Bacchus Clos Bacchus”:

- Non-oxidative wine
- Aged 18 months in *demi-muids*
- Vineyard located in the village of Menétru-le-Vignoble

Côtes du Jura “Mémée Marie”

- Savagnin is aged *sous-voile* for 3 months
- Chardonnay and Savagnin are blended in stainless steel tank and aged for 11 months
- Vineyard located in the village of Lavigny
- Named for François's grandmother Marie

Côtes du Jura Chardonnay “Gravières”

- Barrel raised, non-oxidative
- Aged for 15 months on fine lees
- Vineyard located in the village of Lavigny



FRANÇOIS ROUSSET-MARTIN (continued)

Côtes du Jura Chardonnay “La Chaux”

- Barrel raised, non-oxidative
- Aged for 14 months on fine lees
- Vineyard located in the village of Château Chalon

Côtes du Jura Chardonnay “Terres Blanches”

- Barrel raised, non-oxidative
- Aged for 15 months on fine lees
- Vineyard located in the village of Lavigny

Côtes du Jura Chardonnay “Croix Sarrant”

- Non-oxidative
- Aged for 18 months in 400L barrels
- Croix Sarrant is a *lieu-dit* in the village of Château Chalon

Côtes du Jura Chardonnay “Sous Roche”

- Non-oxidative
- Aged for 18 months in 225L barrels
- Sous Roche is a *lieu-dit* in the village of Château Chalon

Côtes du Jura Chardonnay “Beaumont”

- Non-oxidative
- Aged for 18 months in 225L barrels
- Beaumont is a *lieu-dit* in the village of Château Chalon

Côtes du Jura Chardonnay “Oxymore”

- Oxidative, 4 years *sous voile*

Côtes du Jura Chardonnay “Magnifique Goutte d’Eau”

- Non-oxidative, late harvest selection of Chardonnay (picked in November) of grapes that were overripe, but not botrytized.
- Ages 4 years
- Named after Francois’ daughter, whose name Laurette, written in Kanji, means “magnificent droplet of water”

Côtes du Jura Savagnin “Oxymore”

- Oxidative, 4 years *sous voile*



FRANÇOIS ROUSSET-MARTIN (continued)

Côtes du Jura Savagnin “Perle du Village”

- Non-oxidative, late harvest selection of Savagnin (picked in November) of grapes that were overripe, but not botrytized.
- Aged 4 years
- Named after Francois’ daughter, whose name Julie, written in Kanji, means “perle of the village”

Côtes du Jura Savagnin “Perrières”

- Non-oxidative
- Aged for 18 months in 225L barrels

Côtes du Jura Savagnin “Balanoz”

- Non-oxidative
- Aged for 18 months in 225L barrels

Côtes du Jura Savagnin “Voile n°4”

- Aged *sous-voile* in 225L barrels for four years

Côtes du Jura Savagnin “Clos Bacchus sous Voile 7 ans”:

- Aged *sous-voile* in barrel for seven years
- Vineyard located in the village of Menétru-le-Vignoble

Côtes du Jura Savagnin “Puits Saint Pierre”:

- Aged in barrel, *sous-voile* for 6 months, then topped off for 10 months
- Vineyard located in the village of Nevy-sur-Seille
- Puits Saint Pierre, or “Saint Pierre’s Well”, is the name of a *lieu-dit* within the village of Château Chalon

Côtes du Jura Savagnin “Cuvée du Professeur Sous Roche”:

- 2013: Topped off for 16 months, then aged *sous-voile* for 2 months
- 2014: Savagnin picked late, topped off for 14 months, 5 – 6g residual sugar
- Vineyard located in the village of Château Chalon
- The vines for this cuvée are owned by François’s father, who was a professor at the University of Dijon

Côtes du Jura Savagnin “Cuvée du Professeur Sous Roche” VSO (Vieux Savagnin Ouillé):

- Vineyard located in the village of Château Chalon
- Barrel aged and topped up for 5 years
- The vines for this cuvée are owned by François’s father, who was a professor at the University of Dijon



FRANÇOIS ROUSSET-MARTIN (continued)

Côtes du Jura Savagnin “Sous-Roche sous Voile 10 ans”:

- Aged *sous-voile* in barrel for ten years
- Vineyard located in the village of Château Chalon

Côtes du Jura Rouge “P P André”:

- Vinification in stainless steel tank
- Maceration for 7 days with 2 punchdowns
- Vineyard located in the village of Menétru-le-Vignoble

Côtes du Jura Poulsard:

- Aged at least 6 months in Burgundian barrels
- Vineyard located in the commune of Voiteur

Vin de France Poulsard Noir “Les Vignasses”:

- Aged 12 months in Burgundian barrels
- Vineyard located in the commune of Voiteur

Côtes du Jura Pinot Noir “Cuvée 909”:

- Aged 12 months in 400-L barrels
- Vineyard located in the commune of Menétru-le-Vignoble
- 909 refers to the year in which a handful of Jurassian monks left the abbey of Baume-les-Messieurs to found the Cluny Abbey

Vin de France Pinot Noir “Voyage au bout de Nuits”:

- Aged at least 6 months in Burgundian barrels
- Grapes sourced from Nuits-Saint-Georges
- The name of this bottling is a play on the novel *Voyage au bout de la nuit* by Louis-Ferdinand Céline and the fact that this wine is made with grapes from one end of (“au bout de”) the commune of Nuits-Saint-Georges.

Vin de France Gamay “Barbe Fleurie”:

- 50% of grapes are whole cluster
- Parcel is from Fleurie Poncié



KERMIT LYNCH WINE MERCHANT

FRANÇOIS ROUSSET-MARTIN (continued)

Vin de France “La Chaux Passerillé”:

- Current vintage is 2009
- Grapes dried for 5 months in wood boxes
- Barrel aged for 6.5 years
- Wine is not topped off, but because it is a sweet wine, *sous-voile* yeasts can't grow
- 200 g/L residual sugar
- Vineyard located in the village of Nevy-sur-Seille

Vieux Macvin:

- Aged 5 years in Burgundian barrels