



KERMIT LYNCH WINE MERCHANT

FRANÇOIS ROUSSET-MARTIN

Country: France

Region: Jura

Appellation(s): 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 microbiologist 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 unfiltered and unfiltered, the Rousset wines are complex and persistent, falling somewhere along the spectrum of floral and delicate, exotic and savory.



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FRANÇOIS ROUSSET-MARTIN (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
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 “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 <i>Rouge</i> “PP André”	75% Pinot Noir, 25% Poulsard	20 years	Gray marl	.3 ha
Côtes du Jura Savagnin “Clos Bacchus sous Voile 7 ans”	Savagnin	40 years	Clay, marl	1.11 ha
Côtes du Jura Savagnin “Clos de Trus”	Savagnin	80+ years	Gray mark	.15 ha
Côtes du Jura Savagnin “Cuvée du Professeur Sous Roche”	Savagnin	30 years	Gray marl	.25 ha
Côtes du Jura Savagnin “Sous-Roche sous Voile 10 ans”	Savagnin	30 years	Gray marl	.25 ha
Côtes du Jura Savagnin “Veine bleue de Bacchus Clos Bacchus”	Savagnin	40 years	Clay, marl	1.11 ha
Vin de France “La Chaux Passerillé”	Chardonnay	30 years	Limestone, gray and white marl	.16 ha

* “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*

Côtes du Jura Chardonnay:

- Aged *sous-voile* in barrel for six years

Côtes du Jura Savagnin “Vignes aux Dames”:

- Barrel raised, non-oxidative

Côtes du Jura Savagnin “Clos Bacchus”:

- Barrel raised, non-oxidative

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

Côtes du Jura Chardonnay “Gravières”:

- Barrel raised, non-oxidative
- Aged for 15 months on fine lees

Côtes du Jura Chardonnay “La Chaux”:

- Barrel raised, non-oxidative
- Aged for 14 months on fine lees

Côtes du Jura Chardonnay “Terres Blanches”:

- Barrel raised, non-oxidative
- Aged for 15 months on fine lees



FRANÇOIS ROUSSET-MARTIN (continued)

Côtes du Jura Rouge “P P André”:

- Vinification in stainless steel tank
- Maceration for 7 days with 2 punchdowns

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

- Aged *sous-voile* in barrel for seven years

Côtes du Jura Savagnin “Clos de Trus”:

- Aged in barrel, *sous-voile* for 6 months, then topped off for 10 months

Côtes du Jura Savagnin “Cuvee 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

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

- Aged *sous-voile* in barrel for ten years

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

- Non-oxidative wine
Aged 18 months in *demi-muids*

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