CACHET WINE

Cotes du Jura Chardonnay Les Gryphees, Frederic Lambert



Code COTE240

Made in a classic Burgundian style from a tiny 0.25 hectare single vineyard in Toulouse-le-Château, this cuvée is named after the oyster fossils found in the vines.

Tasting Notes:

Pronounced nose of fresh apple and light spice. Subtle oxidative character with a nutty edge, slightly reminiscent of Fino sherry. The palate is zingy with balanced acidity showing good weight and structure. Apple fruit, an underlying minerality and a lovely roundness from from lees ageing. Long finish with a persistent nutty note.

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Specification	
Vinification	Aged in barrique on lees, of which one third is new oak. The wine is ouillé (topped up) roughly every 15 months to limit oxygen exposure, to produce floral aromatics and preserve freshness whilst still allowing a slight, controlled oxidative note to develop.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Jura
Type	White Wine
Grapes	Chardonnay
Vintage	2023
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Frederic Lambert
Producer Overview	Frédéric and Marie-Anne Lambert founded the estate in the early 2000s, establishing it in 2003 following Frédéric's long-standing passion for viticulture. It began with around 5 hectares of vines and has since grown to approximately 12 hectares. Based near Toulouse-le-Château, the domaine specialises in the main Jura grape varieties with an emphasis on low yields and precise vineyard work to express site and variety. Frederic's son Romain joined in 2020, continuing the family involvement, with his daughter Lucie expected to join in the future.
Closure Type	Cork