

June 2017

PEGGY & JEAN-PASCAL BURONFOSSE (La Combe de Rotalier, Jura)



With Peggy et Jean-Pascal Buronfosse in the 'Varron' vineyard in Jura

With three young boys and growing weary of a big city life in *Lyons*, *Peggy et Jean-Pascal Buronfosse* packed their belongings and moved their family to a tiny village of *La Combe de Rotalier* in *Jura* in the late 1990's. Peggy and Jean-Pascal wanted a simple county life but they were soon lured into wine. And that is how their tiny domain got started. Peggy and her husband Jean-Pascal farm 4 hectares. They do all the work themselves, except during harvests, when their family and friends help. Peggy and Jean-Pascal have several parcels with various expositions and soils. Peggy and Jean-Pascal produce about a dozen different *cuvées* each vintage. There are a few barrels of this and that, all vinified with love and care.

La Combe de Rotalier is a hilly breathtakingly beautiful village, where France borders Swiss. You can see the village in the distance behind Jean-Pascal on the photo above. There are only about two hundred residents, whose population has not changed much in the last century. I want to move to this village, drink Peggy et Jean Pascal wines, roast *Bresse* chickens on Sundays, and watch the world pass me by.

‘L’HÔPITAL’ SAVAGNIN 2014

**SKU: 670315 Speculative 750 ml 12 bottles/ case
\$32.24 Wholesale/ \$38.00 Retail per bottle**

This is the top wine for Peggy et Jean-Pascal and new to our market. Finally got an allocation. This Savagnin has three different strains of *Savagnin* planted in *selection massale*. The three stains are the green, the yellow, and the pink – each describing the colours of grapes when they are ripe. Peggy et Jean Pascal believe the three heirloom strains of *Savagnin* add complexity that are greater than sum of its parts. This *lieu-dit L’Hôpital* is a stunning two-tier terraced slope facing south with crushed limestones and marl. *L’Hôpital* is a tiny parcel that yields 2 to 3 barrels on average per year. The wine that speaks of place, *vignerons*, and love. This wine in a good cellar will likely outlive you. Our allocation is 6 cases. Decant. Best served cool, not cold.

‘VARRON’ SAVAGNIN 2014

**SKU: 776294 Speculative 750 ml 12 bottles/ case
\$31.01 Wholesale/ \$37.00 Retail per bottle**

Perfectly proportioned. Fit. Statuesque. Distinctive. Compelling nose and taste that scream Jura. *Savagnin* is the signature white grape in Jura. No other varietal appears to be more expressive than *Savagnin* in the foothills of Jura. This single-vineyard *Savagnin* comes from the *climat* of *Varron* composed of iron-rich red clay and marl on top with limestones underneath. The wine is aged in neutral barrels for about two years. Very delicious with lobster, crab and shrimp dishes. Also superb with roasted chicken in a morel cream sauce with rice pilaf. OK, skip the morel cream sauce to look good but a spiritual dimension of Jura will be lost. Decant. Best served cool, not cold.

‘SOUS LE MONCEAU’ POULSARD 2015

**SKU: 384107 Speculative 750ml 12 bottles/ case
\$29.41 Wholesale/ \$ 34.00 Retail per bottle**

Poulsard or Ploussard is a local varietal to Jura. Poulsard is thin-skin, high-maintenance grape that gives light colour wine, just a shade darker than rosé. A great Poulsard has haunting fragrance with refined taste. And Peggy et Jean-Pascal’s Poulsard have them in spades. From the vines on a limestone slope planted in 1947. Once you have a great bottle of Poulsard, every other bottle of red wine seems just a tad heavy and, well, ordinary. If you are a lover of old world elegant Burgundy, there is a good chance that Poulsard will speak to you softly and hauntingly. Recalcitrant to our standardized wine world.

‘LES FONTAINES’ SAVAGNIN NOIR 2015

**SKU: 009399 Speculative 750 ml 12 bottles/ case
\$29.41 Wholesale/ \$34.00 Retail per bottle**

Savagnin Noir is the Jura’s way saying Pinot Noir. This *lieu-dit* Pinot Noir is made from the vines planted in 1948 and grown on the limestone hills of *Rotalier* in Jura. The elevage in about 9 months in neutral barrels. The vineyard surface is about the size of a standard lot in Vancouver. Light bodied. Willowy. Texture and fragrance of rose petals. Although Jura is merely an hour or

so drive from Burgundy, the two appellations are so different to me. Jura is more mountainous and cooler than Burgundy. *Les Fontaines*, meaning fountains or natural springs, suggests there were springs nearby. I forgot to ask Peggy et Jean-Pascal about the historical meaning behind this *lieu-dit*. Unfortunately, the production is anything but like natural springs. Production is tiny. Forty-eight bottles were allocated to us.

‘LES AMMONITES’ CHARDONNAY 2014
SKU: 689091 Speculative 750 ml 12 bottles/ case
\$24.83 Wholesale/ \$29.00 Retail per bottle

This is 100% Chardonnay grown on marl soil, which is a uniquely defining feature in Jura. The total surface of this vineyard is just over 0.25 hectares. Refined. Beautiful. Taste and nose of Chardonnay that can only come from the foothills of Jura. Aged in neutral barrels for about eighteen months. There is something magical about Jura whites that spend two winters in barrels in icy cellars. This wine has a long life ahead. Decant if you are going to enjoy this wine now. As a side note, Peggy and Jean-Pascal Buronfosse personally prefer fresh style whites and shy away from oxidized wines common in Jura. The word *ouillé* that appears on the labels for all their white wines means ‘topped-up’ – as in not oxidized.

‘MARCUS’ CHARDONNAY 2015
SKU: 483768 Speculative 750 ml 12 bottles/ case
\$22.32 Wholesale/ \$26.00 Retail per bottle

From tiny 0.3 hectare vineyard on a limestone plateau. This is 100% Chardonnay. Fresh. Fine. So French. A beautiful and singular expression of Chardonnay grown on cold climate at the base of *Rotalier* Mountain. There is something about mountain wines from a great *vigneronne*. They hit all the notes with absolute clarity. This wine is aged in neutral barrels for about nine months. Peggy and Jean-Pascal, on average, produces three barrels of this wine.

SE KWA SA? 2015
SKU: 478396 Speculative 750 ml 12 bottles/ case
\$27.81 Wholesale/ \$33.00 Retail per bottle

Wine of incredible drinkability. Impossible to put down. A refreshing red wine made from the indigenous ancient varieties in Jura. It is a field-blend of *Ploussard*, *Enfarine*, *Beclan*, *Teinturier*, and *Pinot Noir* from the tiny 0.70 hectare vineyard. Frankly, Peggy et Jean-Pascal don’t even know how many varieties are in this *complantation*. There is no documentation from the past *vignerons* who planted the vines. There used to be many beautiful field-blend vineyards in Jura but only a few remain. Drink slightly chilled. “*Se Kwa Sa?*” is a play on words in French, meaning “*What is it?*” Peggy gave this wine a tongue & cheek name because when she started showing this *cuvée*, so many asked “*What is it?*”