

August 2018

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



*With Peggy Buronfosse with a few precious demi-muids (500 litre barrels) of Varron Savagnin*

Peggy and Jean-Pascal Buronfosse wines make me dream. Ever since my first visit to the Buronfosses in 2010, I yearn to move to Jura, farm a few acres of vines, make saucisson to age in the cellar (just like the ones on the photo above), and have a bunch of babies. I really can't pinpoint to the cause of my yearning. Perhaps, it is the endless positive energy that Peggy and her husband Jean-Pascal exudes. It could be the unbelievably beautiful tiny village of La Combe de Rotalier, where the centre of the village is marked by an ancient communal water pump. Perhaps, it is because I can cycle and buy an entire wheel of *Comté* cheese. Beauty is everywhere in Jura.

Every year, Peggy and Jean-Pascal make an array of wines from mere but varying terroir of four hectares. The year of 2017 experienced nearly total loss due to the frost. So, the next shipment will not be for awhile. Enjoy these lovely Peggy and Jean-Pascal Buronfosse wines while there is still some.

**‘MARCUS’ CHARDONNAY 2016**

**SKU: 483768 Speculative 750 ml 12 bottles/ case  
\$26.49 Wholesale/ \$31.00 Retail per bottle**

From tiny 0.3 hectare vineyard on a limestone plateau. This is Chardonnay that can only come from Jura. Inimitable. Fresh. Fine. 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.

**‘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. This has a long life ahead. If you are drinking this wine now, best to decant.

**SE KWA SA? 2016**

**SKU: 478396 Speculative 750 ml 12 bottles/ case  
\$31.62 Wholesale/ \$37.00 Retail per bottle**

Wine of incredible drinkability with alcohol level clocking in at 10.5%. Impossible to put down. A refreshing red wine made from the indigenous ancient varietals 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-Pasacal don't even know how many varietals are in this *complantation*. 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?*”

**‘LES AMMONITES’ CHARDONNAY 2015**

**SKU: 689091 Speculative 750 ml 12 bottles/ case  
\$30.51 Wholesale/ \$36.00 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 0.25 hectares. Refined. Beautiful. Unfiltered and cloudy. 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.



*Entrance to the village of La Combe de Rotalier in Jura*

[www.racinewineimports.ca](http://www.racinewineimports.ca)