

February 2022

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



With Peggy Buronfosse in the freshly ploughed L'Hopital Savagnin vineyard

Peggy and Jean Pascal Buronfosse, along with their three boys, live in a village that we would only see in a postcard. The *Montbéliarde* cows, which are famous for producing the local *Comté* and *Mont d'Or* cheeses, greet me as I drive into the village of *La Combe de Rotalier* in *Jura*. In the village square, there is a communal water pump that still works. In spring, every house in the village is decorated with pots of flowers. The population of about of 200 has not changed in a century.

Just a few steps from the village square, there is a rose trellis that perfume the entrance to the Buronfosse house. On their mailbox, there is a small unassuming writing that simply says 'Vigneron Buronfosse'. Peggy and Jean Pascal Buronfosse farm about 5 hectares of various parcels near the village. Like all of our producers, Peggy and Jean Pascal love their life together in a small village, farming their vines and raising their children.

'MARCUS' CHARDONNAY 2020

SKU: 483768 Speculative 750 ml 12 bottles/ case
\$31.33 Wholesale/ \$41.00 Retail per bottle



From the tiny 0.3-hectare vineyard on a limestone plateau. The vines are about 50 years old. To my palate, *Jura* produces the most distinctive, inimitable Chardonnay. Fresh. Minerally. A beautiful and singular expression of Chardonnay grown on cool climate at the base of *Rotalier* Mountain. There is something magical about mountain-grown wines from great *vignerons*. This wine is aged in neutral barrels for about nine months. Having tasted her wines over the years, the wines benefit from some additional time in the cellar.

(Note: The labels shown are not current vintages and are for illustration purposes only)

'VARRON' SAVAGNIN 2019

SU: 776294 Speculative 750 ml 12 bottles/ case
\$41.09 Wholesale/ \$53.00 Retail per bottle



Savagnin is the signature wine in Jura. Regal. Statuesque. This *Savagnin* is so singular. From the vines planted selection *massale* in the 1940's with three different strains of *Savagnin*. When ripe, each strain of *Savagnin* produces green, yellow, and pink grapes. Peggy and Jean Pascal believe the diversity of these strains that give their *Savagnins* compelling wines. If you have a good cellar, put some away. If you are drinking this wine now, best to decant. Note: We have not received any *L'Hopital Savagnin* lately. The vineyard is particularly exposed to frosts.

SE KWA SA? 2020

SKU: 478396 Speculative 750 ml 12 bottles/ case
\$39.87 Wholesale/ \$53.00 Retail per bottle



It has been a couple vintages since we received an allocation of this red. Se Kwa Sa? is a field-blend from complantation, which includes *cépages* like *Poulsard*, *Pinot Noir*, *Trousseau*, *Gamay*, *Béclans*, *Enfariné*, *Tinturiers* and others. Peggy and Jean-Pascal don't even know all the varieties. The vines were planted in 1948 in two tiny parcels that total 0.70 hectare. There used to be many beautiful field-blend vineyards like this in Jura but only a few remain. I feel lucky to receive some because the production is so tiny. I feel like I am drinking history of Jura that longer exists much. Attractive spring flowers and berry & pepper like taste. Light-bodied. If you like Pineau

D'Aunis from the Loire, you will likely love this wine. 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?"

CRÉMANT DU JURA 2018

SKU: 629535 Speculative 750 ml 12 bottles/ case
\$41.08 Wholesale/ \$53.00 Retail per bottle



Crispy. Complex and yet relaxed. Lazer-sharp focused bubbly. Dedicated work for making this bubbly really shine, where the bottles on lees are aged for two years, following the time-tested *Méthode Champenoise*. Each bottle is hand-riddled, disgorged by hand, and topped-up with the same wine. Made with 100% Chardonnay. Peggy and Jean Pascal make this *Crémant* only in certain vintages, when weather is favourable for making bubbles. Production is tiny.

'L' HÔPITAL' TROUSSEAU 2020

SKU: 098415 Speculative 750 ml 12 bottles/ case
\$39.87 Wholesale/ \$52.00 Retail per bottle

Trousseau is an indigenous varietal to Jura. *Trousseau* is slightly fuller body and a little darker colour than *Ploussard*. A taste that hints of berry-like fruits with some spices, anchored by that signature zippy Jura freshness. Peggy and Jean Pascal's *Trousseau* comes from the *climat* of *L'Hôpital*. It is a tiny parcel, right next to where the beautiful *Montbéliarde* cows graze on grass

for production of milk that produces *Comté* – one of the greatest cheeses. Not surprisingly, *Comté* goes well with all Jura wines.



VARRON CHARDONNAY 2019

**SKU: 098409 Speculative 750 ml 12 bottles/ case
\$35.00 Wholesale/ \$45.00 Retail per bottle**

Beauty marks of Chardonnay are written all over this wine. Distinctive taste from the Alpine cool weather and marl soil that are hallmarks of Jura. The 2019 vintage was sunnier than usual and gave this wine some richness while maintaining freshness. This Chardonnay sees second winter in neutral barrels prior to bottling. *“The 2019 gave beautiful Chardonnay but we lost 30% due to the spring frost. We lost 100% of Ploussard due to the frost”*, wrote Peggy.

MACVIN 2018

**SKU: 089579 Speculative 750 ml 12 bottles/ case
\$42.29 Wholesale/ \$55.00 Retail per bottle**

Partially fermented Chardonnay juice is added to marc, which stops fermentation, giving this Macvin a sweet taste. Chardonnay is from the 2018 vintage and marc is from the 2016 vintage. This Macvin sees 30 months in the neutral barrels to smooth out the taste and add complexity. Peggy and Jean Pascal make their own marc. So, this is a real treat. Macvin is a specialty of Jura. When I first visited Jura in 2010, the owners of a lovely B&B poured me a glass of ice-cold Macvin with some quince jelly before I headed out for a dinner. It was a delicious and civilized way to start an evening. In Jura, Macvin is served as aperitif. It is equally delicious as a digestif. It is 15% alcohol – much less than many digestif, which makes a lighter way to complete a celebratory meal. Once opened, Macvin lasts for many days in a fridge.



Greetings from Montbéliarde cows, which are famous for producing the local Comté and Mont d'Or cheeses.

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