

June 2020

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



With Peggy Buronfosse and home-made saucissons hanging in the cellar and Savagnin in the barrels

Nearly a year of silence and then, an email arrived unexpectedly from Peggy Buronfosse. “*Bonjour Brian, here is what I can offer you this year*”, Peggy wrote. It has been over two years since we received some Peggy and Jean Pascal Buronfosse wines from Jura. The devastating frost in 2016 wiped out much of their grapes. I am so happy to have some Buronfosse wines - at last.

Peggy and Jean Pascal Buronfosse farm about 5 hectares of various parcels near the village of La Combe de Rotalier in Jura. If you blink, you will miss the turn to the village, which I did when I visited them last June. Like all of our producers, Peggy and Jean Pascal love their life together in a small village, farming their vines and raising their children. Peggy and Jean Pascal raise three young boys, as well as wines, full of energy and spirit.

‘MARCUS’ CHARDONNAY 2018

**SKU: 483768 Speculative 750 ml 12 bottles/ case
\$26.53 Wholesale/ \$31.00 Retail per bottle**



From tiny 0.3-hectare vineyard on a limestone plateau. The vines are about 50 years old. To my palate, *Jura* and *Chablis* produce the most distinctive, inimitable Chardonnay. 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*. This wine is aged in neutral barrels for about nine months. I made a request to Peggy to hold the wines in her icy cellar over the winter before shipping the wines this spring. 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 2016

**SKU: 776294 Speculative 750 ml 12 bottles/ case
\$38.30 Wholesale/ \$45.00 Retail per bottle**



While Peggy and Jean Pascal’s Chardonnays and reds have given me so much pleasure, it is their *Savagnin* that raises the hair on my back with the utmost euphoria. *Savagnin* is the signature vine 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*. The *élevage* for this Savagnin was unusually long at 30 months in neutral demi-muids (500 litre barrels) to tame the power of the grapes. Then, the wine from barrels were assembled in neutral vat for some months prior to bottling. It is unlikely we will see this bottling with this long *élevage*. With so little grapes in 2016 due to frost, Peggy and Jean-Pascal had the

cellar space to do this long *élevage*. If you have a good cellar, put some away for your kids. If you are drinking this wine now, best to decant.

SE KWA SA? 2018

SKU: 478396 Speculative 750 ml 12 bottles/ case
\$33.20 Wholesale/ \$39.00 Retail per bottle



After telling you about the single-variety wines above, this 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 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?"

'LES SOUPOIS' PINOT NOIR 2018

SKU: 098412 Speculative 750 ml 12 bottles/ case
\$33.20 Wholesale/ \$39.00 Retail per bottle



Pinot Noir is often referred to as *Savagnin Noir* in Jura. *Les Soupois climat* was planted in 1947. Aged in neutral barrels for about a year prior to bottling. Peonies, roses with mineral undertow. Jura Pinot Noir is lighter and ephemeral than red Burgundies, least to my palate. Everyone has a different definition of value but I can't think of a better valued Pinot Noir with a sense of place. I still can't believe how old those vines are.

'L' HÔPITAL' TROUSSEAU 2018

SKU: 098415 Speculative 750 ml 12 bottles/ case
\$33.20 Wholesale/ \$39.00 Retail per bottle

For the first time, we received some *Trousseau*. *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 and *Savagnin*, especially.



Entrance to the village of La Combe de Rotalier in Jura

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