

# *Vins du* **Jura**

COMITÉ  
INTERPROFESSIONNEL  
DES VINS DU JURA

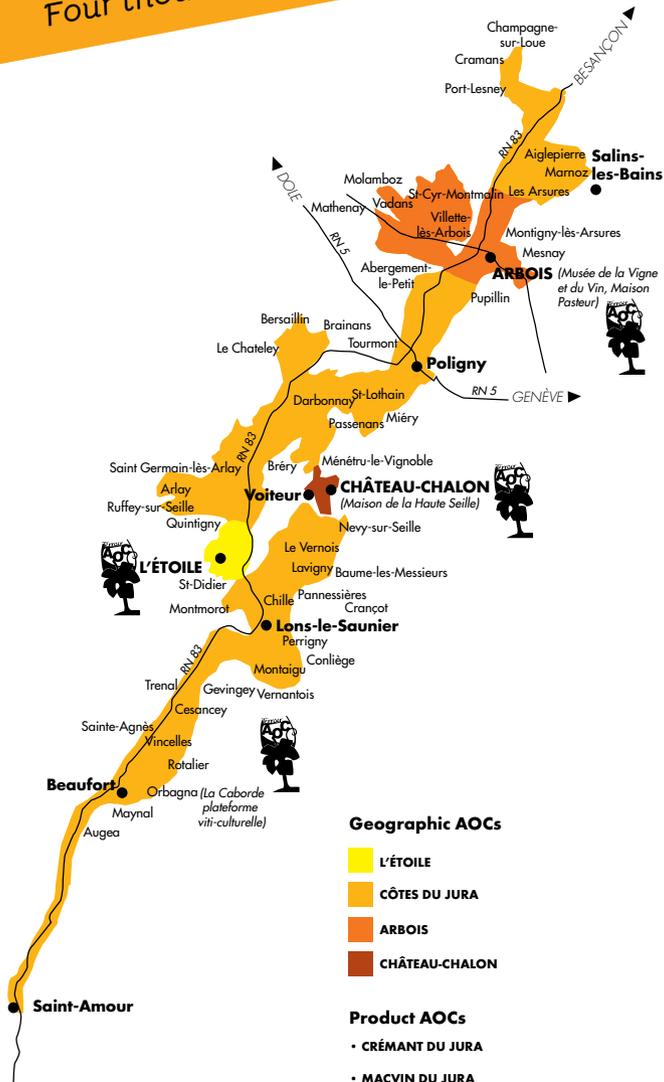


## **JURA WINES**

.....  
A whole world of flavours  
to be discovered

# JURA WINES

Four thousand acres of character



**T**he Jura vineyards don't cover a large area but they are exceptionally diverse, stretching over 80 kilometres through the Revermont region. Nestled against the foothills of the Jura mountains, they have a thousand stories to tell: stories of sparkling, vibrant or patient, dry or sweet wines that fill your soul with powerful and subtle flavours such as fresh and candied fruits, spices and marmalades, flowers and biscuits, tea and Comté cheese. Each drop reveals new treasures, with local and exotic aromas and unexpected, mysterious flavours. With their bright-gold and ruby hues, Jura wines owe their excellence to terroirs and traditions, know-how and passion. Singular, generous, exotic, smooth, sweet, wild, subtle, harmonious, light or powerful: a multitude of styles to savour!

# VINEYARDS

With seven AOCs

In 1936, the Jura wine region of Arbois was awarded the first French AOC label. Since then, six other AOCs have rewarded the passionate work of the region's wine-makers. In the early 20th century, after the vines had been devastated by the phylloxera aphid, they patiently recreated superior-quality vineyards respectful of traditional practices. Today, the Jura wine region has four geographic AOCs and three "product" AOCs, signs of authenticity, rigour and environmental friendliness.

## AOC Arbois: pioneering

The Arbois appellation is the oldest and largest of the four geographic AOCs. Its name comes from the Celtic words 'ar' and 'bois' which

mean 'fertile land'. Renowned for its bright and elegant red wines, it produces the full range of Jura wines.

## AOC Côtes du Jura: diversified

Dating back to 1937, AOC Côtes du Jura is omnipresent from the north to the south on a wide range of soils. The region's second-largest producer, making wines with

all its grape varieties. The whole range of Jura wines is represented, but still and sparkling whites dominate – rounded, fruity and generous.

## AOC L'Étoile: divine

Its name (meaning 'star') is a legend in itself. It may refer to the countless tiny star-shaped *Pentacrinite* fossils buried in its soil, or to the star arrangement of the five hills surrounding the village.

This AOC has been producing exceptional white wines, including Vin Jaune and Vin de Paille, since 1937. Chardonnay is king, alone or paired with Savagnin.

## AOC Château-Chalon: exclusive

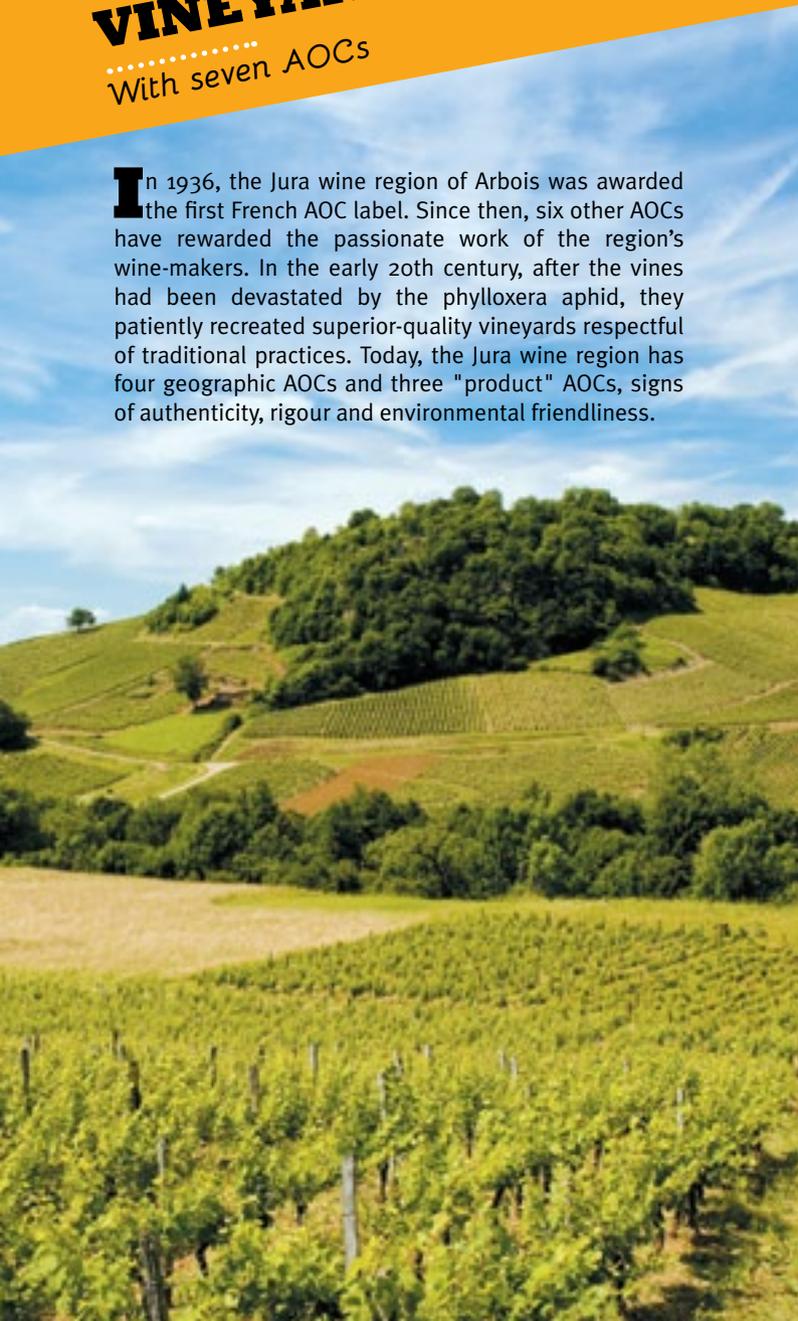
This AOC has been producing one of the world's greatest wines since 1937. Derived exclusively from Savagnin, Vin Jaune is the only wine produced here. The golden nectar only reveals

its incomparable character after a long, supervised period of ageing. A year's production can even be skipped if grape quality is not considered optimal.

## Three 'product' AOCs inspired by a long tradition:

### Macvin du Jura, Crémant du Jura and Marc du Jura

The first one, awarded in 1991, covers one of France's greatest liqueur wines: Macvin du Jura. Usually white, it can also be red or rosé. Boasting an AOC since 1995, Crémant du Jura is a festive, sparkling wine produced throughout the region. The most recent AOC, Marc du Jura covers the production of pomace brandy.



# FIVE GRAPE VARIETIES

.....  
And a thousand flavours

**D**isplaying an exceptional range of aromas and flavours, Jura wines are made with five different grape varieties: Chardonnay, Savagnin, Poulsard (or Ploussard), Trousseau and Pinot noir. These five varieties express themselves ever so subtly depending on the lie of the land, the specific microclimate and the delicate blends crafted between them.



## Chardonnay: floral and elegant

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Chardonnay originated in Burgundy but has been grown in the Jura since the 10th century. It adapts easily, making it the most widespread grape variety. Found on light, limestone soils,

it produces floral white wines fragrant with citrus fruits, peaches, white flowers, but also roasted hazelnuts or almonds when blended with Savagnin.

## Savagnin: smooth and intense

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Typical of the Jura region, Savagnin grows on soils of grey marl and ripens slowly. Demanding and patient, it is ideal for oxidative ageing under a film of yeast known as the *voile*, or veil. It produces

powerful white wines with complex aromas of fresh butter, undergrowth, almonds, walnuts and spices. In topped-up barrels, it displays mineral notes of lemon and white flowers.

## Poulsard: bright and fruity

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This ancient native grape variety, also called Ploussard, thrives in strong soils of marl or clay. It's the second most widespread variety after Chardonnay.

Its thin-skinned grapes with white juice produce fresh and pleasant wines with hints of small red fruits and a surprising light-ruby colour.

## Pinot noir: supple and full-bodied

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Often used in blends for its gustatory and ageing properties, Pinot noir can also be enjoyed on its own. Planted in gravelly soils

since the 15th century, it is often the first to ripen. It produces bright-red wines with notes of undergrowth, cherry and wild fruit.

## Trousseau: rare and surprising

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A demanding, late-harvest grape native to the Comté region, Trousseau requires lighter, gravelly, warm soils.

Once vinified, it develops intense, peppery, spicy flavours and hints of red fruits.

# CRÉMANT

du Jura

Festive and delicate

**I**n the Jura, it's the first cork that pops when there's an event to celebrate. Modelled on an old sparkling-wine producing tradition, it is crafted with meticulous care.



## The art of bubbles

Since Crémant du Jura was created in 1995, its production has steadily increased. The ultimate festive wine, it pairs perfectly with aperitifs, cocktails and desserts. It can be made with any of the Jura region's five grape varieties. To blend them, wine-makers follow their inspiration and desires. The AOC requires that the grapes be hand-picked, transported in pierced crates so the juice oxidise, and then pressed in whole clusters. This production method dates back to the late 18th century. After alcoholic fermentation in vats or barrels, secondary fermentation occurs in bottle.

**APPEARANCE:** light and brilliant, with dancing bubbles.

**BOUQUET:** floral notes of hawthorn, honeysuckle, lime blossom, toasted aromas and white fruits.

**TASTE:** a festive attack thanks to the fine bubbles that charm the palate. A refined, fruity balance.

**SERVING:** well-chilled, between 5 and 8°C.

## Crémant through rose-coloured glasses

White isn't the only colour for Crémant du Jura. Its rosé version must contain at least 50% Poulsard, Trousseau and Pinot noir, blended or not. Its aromas evoke small red fruits. Perfect as an aperitif, with strawberry soup in the spring, or to accompany fish fillets cooked with sweet spices such as tandoori.

# RED WINES of the Jura

Little-known treasures

**B**right, fresh, delicate and surprising, red Jura wines are still largely unknown to the public and yet have enough charm and potential to enchant curious palates. From aperitif to dessert, they're generous, gracious, well-rounded and refined.



## Poulsard

Fresh and easy to drink, Poulsard has a nice pastel hue due to the grapes' thin skin and is sometimes mistaken for rosé, although tasting makes the difference clear. A subtle wine, it perfectly rounds off a platter of cured meats, a Morteau sausage or an exotic dish. It's a wine for a whole meal!

**APPEARANCE:** pastel red, with light ruby highlights.

**BOUQUET:** extremely smooth fruity, spicy and flowery aromas. Notes of cherries, blackcurrants, blackberries, sloes and fresh pepper.

**TASTE:** lively attack, smooth, supple yet pervasive tannins. Balanced, spicy finish.

**SERVING:** between 11 and 13°C. Drink within 5 to 8 years.

## Trousseau

Rich and tannic, this elegant, fragrant wine vibrantly enhances grilled meat, small game in sauce and well-matured cheese.

**APPEARANCE:** ruby red of varying intensity.

**BOUQUET:** aromas of red berries, spices, ground fresh pepper, floral notes of poppy and violet.

**TASTE:** fresh attack, nice structure, perfect balance. Surprising tangy notes of slightly spicy red fruits.

**SERVING:** between 13 and 16°C. Drink within 10 years.

## Pinot noir

Colourful and well-structured, Pinot noir has a personality that lends itself to blending. It's often paired with Poulsard and Trousseau. It goes harmoniously with grilled or sauced red meats.

**APPEARANCE:** deep, bright ruby red.

**BOUQUET:** aromas of red fruits, cherry, raspberry, blackcurrant, blueberry, enhanced by a pinch of spice.

**TASTE:** rich and complex, supple tannins.

**SERVING:** between 13 and 15°C.

## Rosés: the taste of summer

Served chilled, between 8 and 10°C, as an aperitif, for a barbecue, or with fruity desserts. Jura rosés are on the upswing. Their colour is more or less light and is obtained by short maceration of the juice in contact with the skins of Poulsard grapes, alone or blended with Pinot noir and Trousseau.

# WHITE WINES of the Jura

Princes of the Jura

**W**hite Jura wines have unique, unforgettable personalities. Made only with Chardonnay and Savagnin, blended or on their own, their aromatic diversity is impressive. Whether 'floral' or 'traditional', depending on their ageing method, they never leave you indifferent and subtly enhance both local and exotic dishes.



## "Floral" and refined

Floral white wines, primarily made with Chardonnay grapes, flow from a traditional ageing method. To avoid contact with air, wine-makers 'top off' their barrels by filling them up as the level drops due to natural evaporation. Refined, elegant and mineral, they take on exotic aromas when made with Savagnin.

**APPEARANCE:** clear, light straw yellow, bright.

**BOUQUET:** fresh notes of hawthorn, acacia, lime blossom, white fruits, flint, fresh pineapple, lychee, fresh butter.

**TASTE:** vibrant and powerful attack. The aromas express themselves one by one, displaying a balance of finesse and freshness.

**SERVING:** between 10 and 13°C.

## "Traditional" and powerful

In the Jura, wine-makers also produce wines they don't top off, letting some headspace naturally form in the barrels. A film of yeast then develops on the surface, imparting unique, intense flavours to the wine. Thus vinified, the Savagnin grape variety fully expresses the unique character of the Jura terroir. It's often blended with Chardonnay, which gives 'traditional' wines a touch of finesse.

**APPEARANCE:** bright golden yellow, whose intensity increases with age.

**BOUQUET:** characteristic aromas of fresh walnuts, ginger, curry, almonds, hazelnuts, mushrooms.

**TASTE:** a rare combination of finesse and power with a remarkable lingering after-taste. Surprising flavours of hazelnut, almond and Comté.

**SERVING:** between 12 and 15°C.

# VIN JAUNE

Of gold and light

**T**his wine owes its name to its intense golden yellow colour. Vin Jaune, also called 'gold of the Jura', is considered one of the world's greatest dry white wines. It is said that it's first enjoyed with the eyes, but the rest is just as spectacular. Made exclusively from Savagnin grapes, it only reveals its exceptional aromatic qualities after a long, mysterious metamorphosis.



## A secret alchemy

Native to Château-Chalon, Vin Jaune is still the undisputed king of this appellation. It's also produced in Arbois, L'Etoile and Côtes du Jura AOCs. It undergoes a specific ageing process under a film of yeast known as the *voile*, or veil. Once fermented, it's kept for at least six years and three months in oak barrels with no intervention by the wine-maker. This process, which respects natural wine evaporation, causes a thin film of yeast to form on the surface. This yeast patiently contributes to the famous 'yellow taste': complex flavours of walnuts, hazelnuts, almonds and spices. After barrel ageing, the resulting nectar is bottled in a tailor-made clavelin containing 62 cl (what's left of the initial litre). This dry and powerful wine is outstanding after cellaring but can readily be enjoyed at any time: Comté, gougères, toast with mushrooms, poultry, white meat and fish with cream and Vin Jaune, snails, crayfish, risotto, exotic and spicy dishes, Comté cheese dishes, walnut cake.

**APPEARANCE:** shimmering golden yellow, bright, with bronze or copper tints.

**BOUQUET:** complex aromas of walnuts, hazelnuts, green almonds, undergrowth, exotic spices.

**TASTE:** powerful, rich and complex attack, then an extraordinary display of flavours on the palate: fresh walnuts, green apples, dried fruits, curry, saffron, ginger.

**SERVING:** at room temperature, between 14 and 16°C, possibly decanted, a few hours after opening.

### Percée du Vin Jaune

The largest wine festival in France, the 'Tapping of the Vin Jaune' is held the first weekend of February each year to celebrate the new vintage.  
[www.percee-du-vin-jaune.com](http://www.percee-du-vin-jaune.com)



# VIN DE PAILLE

Sweet and sensuous

**A** sweet, sensuous nectar, Vin de Paille is made from the finest grapes in the Jura vineyards using a traditional technique passed down from generation to generation. It's a naturally sweet white wine. Its incomparable, candied and exotic aromas flow from a blend specific to each wine-maker.



## Selective production

Vin de Paille follows strict production specifications because it requires special attention and care. Its preferential treatment starts during harvesting, when the finest Chardonnay, Savagnin, Poulsard and Trousseau grapes are selected and set aside. Grape clusters are then arranged on mats or hung in a well-ventilated room for around three months. After this slow dehydration, the grapes, naturally filled with sugar, are pressed. The must then ferments until its level of alcohol reaches 14.5° to 17°. After that, it still has to patiently age in barrels for three years. It displays rich, complex flavours of candied fruits, honey, caramel and marmalade. This flame-hued elixir was long used as a natural tonic for its energising properties. Today, considered one of the world's finest wines, it brightens up aperitifs, foie gras and desserts.

**APPEARANCE:** bright, ranging from blond caramel to intense golden yellow and sometimes even mahogany or amber.

**BOUQUET:** explosive fruity notes of candied orange, dried apricot, quince, pineapple, dates, tea, spices, honey.

**TASTE:** nice harmony between sugar and acidity, lightness and density.

**SERVING:** chilled, between 6 and 8°C.

### Pressée du Vin de Paille

At the end of January in the Jura, it's time to celebrate the 'Pressée du Vin de Paille'. [www.blog-jura-vins.com/en/vin-de-paille-a-pressing-engagement/](http://www.blog-jura-vins.com/en/vin-de-paille-a-pressing-engagement/)



# MACVIN

du Jura  
Luxurious liqueur

**I**n the highly prestigious family of French liqueur wines or mistelles, Macvin is the only one made from a pomace and not wine brandy. The age-old production process has been adapted to the AOC's requirements since 1991 to produce a rich, subtle and velvety wine.



## Legendary know-how

White, red or rosé, Macvin du Jura plays with colour. It's a careful blend from the 14th century whose production process has been passed down from generation to generation. Alcoholic fermentation of the freshly pressed grape juice is stopped and one-third Marc du Jura is added to the must. Macvin rests in oak barrels for at least 12 months, during which it acquires its full panache.

While it must contain between 16° and 22° alcohol, its taste and power vary depending on the grape varieties used. Made with Savagnin or Chardonnay, it releases flavours of raisins, cooked prunes and candied fruits. When featuring Poulsard, Trousseau or Pinot noir, surprising notes of red fruits appear. Macvin du Jura is mainly served as an aperitif but is also wonderful paired with chocolate and frozen desserts.

**APPEARANCE:** deep to amber golden yellow, pink to ruby red.

**BOUQUET:** surprising and complex, offering up notes of raisins, caramel, honey, spices and also cherries and blackberries for rosés and reds.

**TASTE:** fruity, rich and complex.

**SERVING:** between 6 and 8°C. Drink within 2 to 4 years.

### Yummmm Macvin!

Tiramisu with roasted-cornmeal sablés and Macvin; pear, lime and Macvin cocktail... And many other recipe ideas await you at [www.blog-jura-vins.com/en/news-en/foodie-inspirations/](http://www.blog-jura-vins.com/en/news-en/foodie-inspirations/)



# MARC du Jura

The mysteries of the still

**T**he region's latest recipient of AOC status, Marc du Jura is amber-coloured brandy. An essential ingredient in the famous Macvin du Jura, it's been distilled for centuries by most of the Jura's wine-makers who consider it a 'heart-warmer'. Powerful and fragrant, it's ideal served at the end of a meal.



## The exquisite elixir

Now subject to extremely strict specifications, Marc du Jura must be made exclusively from the region's historic grape varieties: Savagnin, Chardonnay, Poulsard, Trousseau and Pinot noir. The pomace is first obtained by pressing the grapes. It includes all of the solid remains: the skins, seeds and stems. After fermenting, the pomace undergoes double distillation in a still. It then ages in wood for at least two years. Longer ageing allows it to express more roundness and complexity. It pairs well with many desserts, sorbets and cakes.

**APPEARANCE:** clear, amber, straw yellow, bright.

**BOUQUET:** an extremely refined nose dominated by aromas of dried fruits, candied grapes and woody and vanilla notes.

**TASTE:** powerful and persistent attack; notes of roasted vanilla, spice and pepper.

**SERVING:** between chilled and room temperature. Keeps for 50 years or more.

### A journey to the centre of the stills

To learn more about the production secrets behind this AOC made in Jura, visit:

[www.blog-jura-vins.com/en/marc-du-jura-aoc-brandy-a-sampler/](http://www.blog-jura-vins.com/en/marc-du-jura-aoc-brandy-a-sampler/)



# FOODIE inspirations

Winning pairings

	CRÉMANT DU JURA	ROSÉ WINES	RED WINES	FLORAL WHITE WINES	TRADITIONAL WHITE WINES	VIN JAUNE	VIN DE PAILLE	MACVIN DU JURA	MARC DU JURA
Aperitif	●	●	●	●	●	●	●	●	
Cured and smoked meats, Morteau sausages			●						
Quiches, soufflés			●	●	●				
Grilled fish, shellfish	●		●	●		●			
Exotic cuisine	●		●		●	●			
White meat			●	●	●	●			
Meat and fish in cream, mushrooms			●		●	●			
Grilled meat		●	●						
Red meat, game			●						
Comté, Mont d'Or, Morbier cheeses			●	●	●	●			
Blue-veined cheeses, Bleu de Gex					●	●	●	●	
Desserts, chocolates	●	●	●			●	●	●	●
After dinner							●	●	
Serving	6°	8°	13°	11°	13°	16°	8°	8°	14°

## When tasting rhymes with...

**Prevention!** 1 glass for women; 2 or 3 for men: that's the maximum amount you should drink before driving.

**Education!** By introducing your teenagers to the art of tasting, moderately and in a family setting, you can help them distinguish between pleasure and excess.

**Moderation!** It's the abuse of wine that's harmful to health, not wine itself, which even has anti-oxidative properties when enjoyed in small amounts.

## Jura wines... interpreted by you!

Jura wines are even better when enjoyed together, around tasty dishes and original or traditional food/wine pairings. Four enthusiasts, Marine, Clélia, Laure and Rémy, share in this guidebook their ideas for a thousand and one ways to sample the Jura's local flavours. Simple savoury or more elaborate recipes, creative desserts, chilled cocktails: be inspired! And visit the 'Foodie inspirations' section of the Jura wine blog: [www.blog-jura-vins.com](http://www.blog-jura-vins.com)

## Your recipes

Surprise waffles  
Jura muffins

Chicken with Vin Jaune and morels

By Marine from the blog [delice-yeux.over-blog.com](http://delice-yeux.over-blog.com)

Pollock with white Jura wine and mustard  
Tiramisu with apples and Vin de Paille

By Clélia from the blog [revelationsgourmandes.com](http://revelationsgourmandes.com)

Mushroom cake with white Jura wine  
Financiers with white Jura wine and raspberries  
Macvin du Jura and walnut tart

By Laure from the blog [popottesetcocottes.fr](http://popottesetcocottes.fr)

'Le Grand Jura' cocktail with Marc du Jura  
'The Secrets of Marnes Blanches' cocktail with Macvin and Crémant du Jura

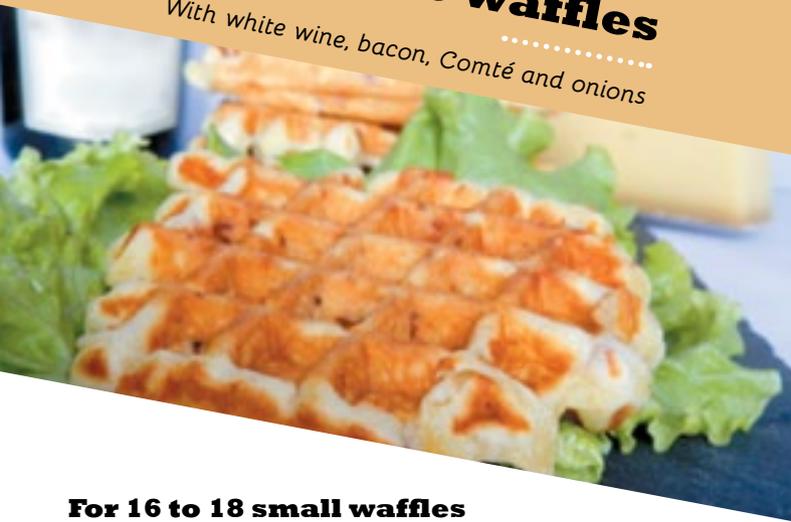
By Rémy, head bartender at Le Florian, in Lyon: [le-florian.fr](http://le-florian.fr)



SAVOURY

## Surprise waffles

With white wine, bacon, Comté and onions



### For 16 to 18 small waffles

4 eggs – 400g flour – 125g melted butter – 1 packet baking powder – 20cl milk – 10cl white Jura wine (floral Chardonnay) – salt – pepper – 200g bacon strips – 2 onions – 100g grated Comté

- Combine the flour and baking powder. In a second mixing bowl, combine the milk, cooled melted butter, white Jura wine and egg yolks. Add the flour and baking powder to this mixture and stir until you have a smooth, lump-free batter. Season to taste.
- Beat the egg whites with a pinch of salt until they form peaks. Gently add them to the mixture. Chill for 2 hrs.
- 2 hrs later, peel and finely mince the onions. Cook in a frying pan with a little olive oil. When the onions are soft, add the bacon strips. Cook for a few minutes and add this filling with the grated Comté to the waffle batter. Warm and oil the waffle iron and cook the waffles until you have used all the batter.

Serve as a starter with a salad or cut into small squares for an aperitif.

SAVOURY

## Jura muffins

With white wine, Montbéliard sausage, walnuts and Comté



### For around 15 muffins

3 eggs – 160g flour – 1/2 packet baking powder – 10cl milk – 6cl white Jura wine (floral Chardonnay) – 5cl walnut oil – 50g grated Comté – 100g Montbéliard sausage – 30g walnuts – salt – pepper

- Immerse the Montbéliard sausage in a saucepan of boiling water and cook for around 20 mn.
- Preheat the oven to 180°C (gas mark 6).
- In a mixing bowl, combine the eggs, milk, walnut oil and white Jura wine. Then add the flour and baking powder. Stir until smooth. Add salt (in moderation, because of the sausage and cheese) and pepper.
- Dice the sausage, coarsely chop the walnuts and add them to the mixture. Add the grated Comté and stir again.
- Divide the dough up into muffin tins and bake for 25 to 30 mn. at 180°C (gas mark 6).

SAVOURY

## Mushroom cake

*With white wine, bacon, walnuts and mushrooms*



### For 8 people

150 g bacon lardons – 100 g fresh button mushrooms – 50 g walnuts – 15 cl white Jura wine (floral Chardonnay) – 3 tablespoons cream – 2 tablespoons mustard – 4 eggs – 250 g flour – 1 packet yeast – a pinch of salt

- Thinly slice the mushrooms. Reduce for 10 mn. in a covered frying pan with a pinch of salt.
- Leave to cool.
- Coarsely crush the walnuts.
- Preheat the oven to 120°C (gas mark 4).
- Combine the eggs with the cream, mustard, and white Jura wine. Add the flour, yeast, and salt.
- Once the batter is smooth, add the bacon, mushrooms, and walnuts.
- Butter a loaf pan.

Pour in the mixture and bake at gas mark 5 (150°C) for 1hr. 15mn.

SAVOURY

## Chicken with Vin Jaune

*And morels*



### For 6 to 8 people

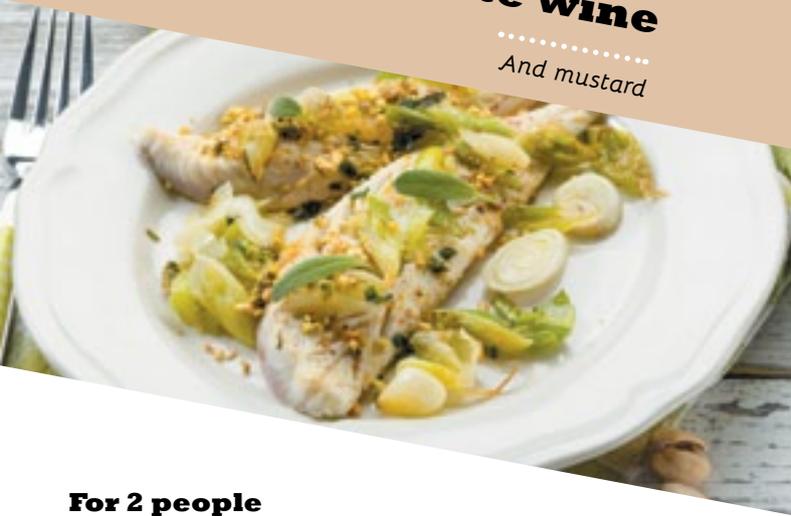
A nice Bresse chicken cut into pieces – One onion – 1/2 bottle white Jura wine (floral Chardonnay) – 40 g dried morels – 80 cl whole crème fraîche – 10 cl Vin Jaune du Jura – 1 tablespoon cornflour – olive oil – salt – pepper

- Soak the morels in hot (not boiling) water for 2hrs. Cook the chicken pieces in a pot with a little olive oil. Add the minced onion and season to taste. Brown the chicken pieces and deglaze with half a bottle of white Jura wine. Cover and cook for around 1hr.
- Thoroughly wash the morels (keeping the soaking water) and strain the soaking water to remove the impurities. Pour this water into a saucepan and cook the morels for 5 mn. Pour the crème fraîche and then the morels into a saucepan with the remaining soaking water, season and cook for around 20 mn.
- When serving, dilute the cornflour with a ladleful of cream and combine everything, bringing to a boil. Stir until the sauce is creamy and correct the seasoning if necessary. When the sauce is ready, remove from heat and add the Vin Jaune. Pour the sauce onto the warm chicken and serve immediately, along with a potato and Comté gratin or white rice.

SAVOURY

## Pollock with white wine

.....  
And mustard



### For 2 people

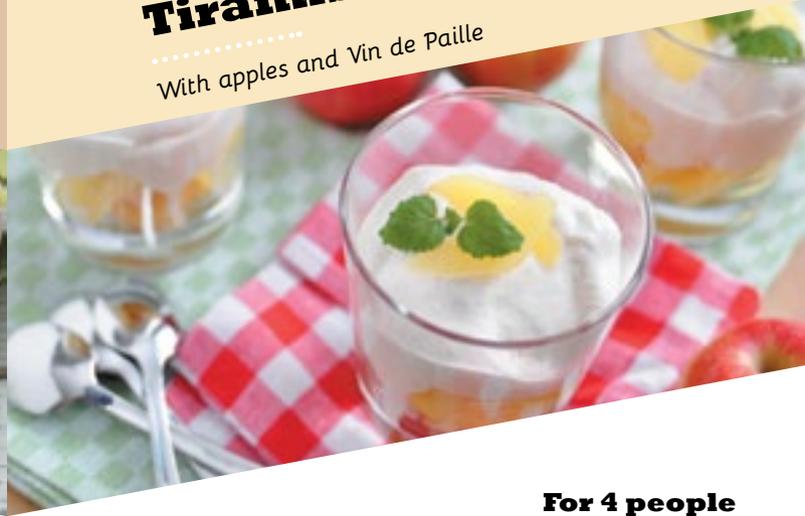
2 white fish fillets (coley, pollock, whiting, etc.) – 3 leeks – 3 tablespoons grainy mustard – 3 tablespoons lemon juice – 20 cl white Jura wine (floral Chardonnay) – 1 shallot – 10 g butter – 10 cl crème fraîche – herbs – salt – pepper

- Mince the shallot.
- Thoroughly wash the leeks in cold water and finely chop them.
- In a frying pan, cook the shallot with a bit of butter and add the chopped leeks. Add salt and pepper.
- Cook on high heat for around 5 mn., lower the heat, add 15 cl of white Jura wine and the crème fraîche, sprinkle on a pinch of herbs, cover and leave to simmer for 15 to 20 mn.
- In the meantime, brush the fillets with mustard and cook for 3 mn. on each side over medium heat, adding the lemon juice and 5 cl of white Jura wine.
- On each plate, arrange a small amount of tender leeks and top with the fish cooked in mustard.

SWEET

## Tiramisu

.....  
With apples and Vin de Paille



### For 4 people

4 apples – 250 g mascarpone – 16 ladyfingers – 4 eggs – 50 g caster sugar – 12 cl Vin de Paille du Jura – powdered cinnamon – a pat of butter – a pinch of salt

- Put 4 dishes in the refrigerator. Whisk together the egg yolks and sugar in a bowl until light in colour, then add the mascarpone and continue whisking until you have a smooth cream.
- Beat the egg whites with a pinch of salt to produce stiff peaks. Gently add the beaten egg whites to the egg/sugar/mascarpone mixture. Chill.
- Peel the apples, cut into pieces and cook for 5-6 mn. in a frying pan in a small amount of butter and 2 cl of Vin de Paille. Recover the apple cooking juice in a bowl and add 10 cl of Vin de Paille.
- Soak biscuits in the juice for a few seconds and arrange them in the bottom of each dish. Add a layer of apples and a layer of mascarpone. Repeat once.
- Chill the dishes for another 4 hours. Before serving, top with a sprinkle of cinnamon using a small strainer and enjoy immediately.

SWEET

## Walnut tart

.....  
*With Macvin du Jura*



### For 8 people

1 shortcrust pastry – 300 g shelled walnuts – 2 tablespoons Macvin du Jura  
– 2 eggs – 20 cl heavy cream – 120 g sugar – salt

- .....
- Preheat the oven to 180°C (gas mark 6).
  - Roll out the shortcrust pastry in a tart pan. Pierce the bottom with a fork. Cover with parchment paper and then pie weights (or dried vegetables).
  - Bake for 8 mn. then set aside.
  - Put the walnuts in a blender to coarsely crush them.
  - Pour the cream into a mixing bowl and add the whole eggs, sugar, Macvin du Jura and a pinch of salt. Stir together until smooth and creamy.
  - Add the walnuts.
  - Pour this mixture onto the tart base. Smooth it out and bake for 25 to 30 mn. at 180°C (gas mark 6).

SWEET

## Financiers

.....  
*With white Jura wine and raspberries*



### For 6 people

1 small bowl raspberries – 1 to 2 tablespoons white Jura wine (floral Chardonnay) – 130 g icing sugar – 50 g flour – 50 g ground almonds – 4 egg whites – 70 g butter – 1/2 packet yeast

- .....
- Combine the icing sugar with the flour, ground almonds and yeast. Add the egg whites.
  - Melt the butter. Slowly pour onto the batter while stirring.
  - Add the white Jura wine and combine well.
  - Chill for 1 hr.
  - Preheat the oven to 180°C (gas mark 6).
  - Pour the batter into financier moulds. Place a few raspberries in each mould without pressing down.
  - Bake for 10 to 15 mn. at 180°C (gas mark 6). The financiers should be just barely golden.
  - Leave to cool before turning out.

## Le Grand Jura

With Marc du Jura and Grand Marnier



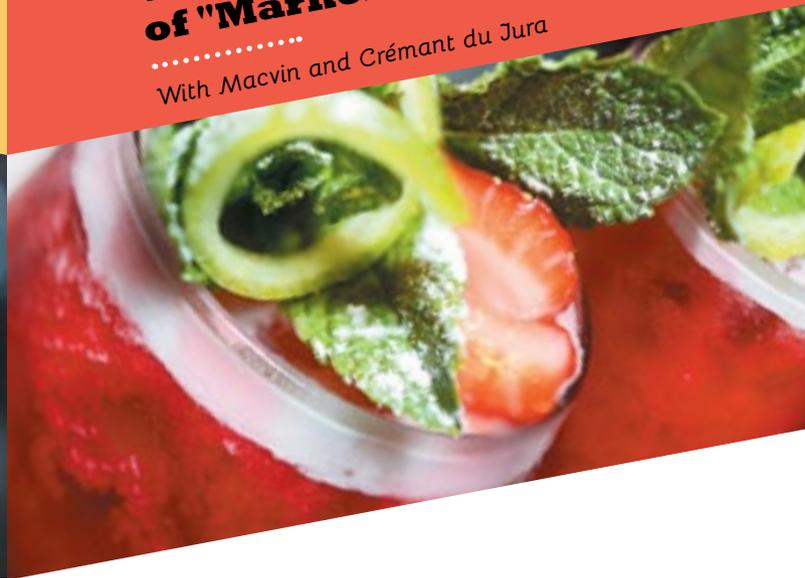
### For 1 cocktail

- 30 ml Marc du Jura
- 40 ml Grand Marnier Cordon Rouge
- 1 1/2 teaspoons orange marmalade
- 15 ml egg whites
- Chocolate shavings
- Grated orange zest

- Put all the ingredients in a shaker. Shake.
- Serve in a cocktail glass.
- Top with chocolate shavings and grated orange zest.

## The Secrets of "Marnes Blanches"

With Macvin and Crémant du Jura



### For 1 cocktail

- 40 ml red Macvin
- 15 ml Spiced Berry Cordial (from La Maison du Whisky)
- 30 ml raspberry purée
- 3 or 4 mint leaves
- 15 ml Martini rosé
- Crémant du Jura
- 2 raspberries

- Put all the ingredients in a shaker. Shake.
- Pour into a cocktail glass and top off with Crémant du Jura.
- Decorate with mint leaves and two raspberries.

# ALL THE TREASURES

Of the Jura vineyards

**T**he Jura vineyards are much more than just vines and wine. They're a whole world of sensations and flavours to be celebrated through the seasons: authentic, generous food to be explored, singular landscapes that gently unfold, secret roads and villages to be visited to music, legendary stories to listen to, and unusual encounters offered month after month to experience all the emotions that stir the Jura terroir...

## Vineyard festivities

True to the convivial spirit that nurtures them, the Jura vineyards host festive, fun and artistic events all year around. Traditional wine festivals, music, cinema, literary and comic book festivals, village festivals, open houses, themed tasting parties, events around local products and know-how, an organic wine fair: there's no shortage of opportunities to discover the charm of the Jura vineyards while having fun.



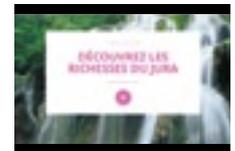
## “Vignobles & Découvertes” a sign of quality

Since 2012, the Jura wine region has displayed the ‘Vignobles et Découvertes’ label. This honour, awarded by the French Ministries of Tourism and Agriculture, ranks it as one of France’s top tourist and wine regions. It guarantees that the Jura’s tourism and wine professionals are focused around the same objective: to offer a full range of high-quality services, visits, activities and events around wine and the local heritage. The remarkable quality of the Jura vineyards has also been honoured by the European Destination of Excellence (EDEN) award in 2008.



### Jura, et cetera

Surprises, encounters, discoveries, emotions... To plan your trip to the Jura vineyards and to be sure you don't miss out on anything, visit:  
[jura-vins.com](http://jura-vins.com)  
[blog-jura-vins.com](http://blog-jura-vins.com)  
[jura-tourism.com](http://jura-tourism.com)



# Jura wines

Join the  
**discussion!**

Oeno-logic, foodie inspirations,  
vineyard walks, bar-room debates...  
More content on the Jura wine blog:



[www.blog-jura-vins.com](http://www.blog-jura-vins.com)



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Comité Interprofessionnel des Vins du Jura  
Château Pécauld  
BP 41 - 39 600 Arbois  
[civj@jura-vins.com](mailto:civj@jura-vins.com)

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JOUR



JOUR



OCCASION



1 FOIS/SEM

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ,  
À CONSOMMER AVEC MODÉRATION