



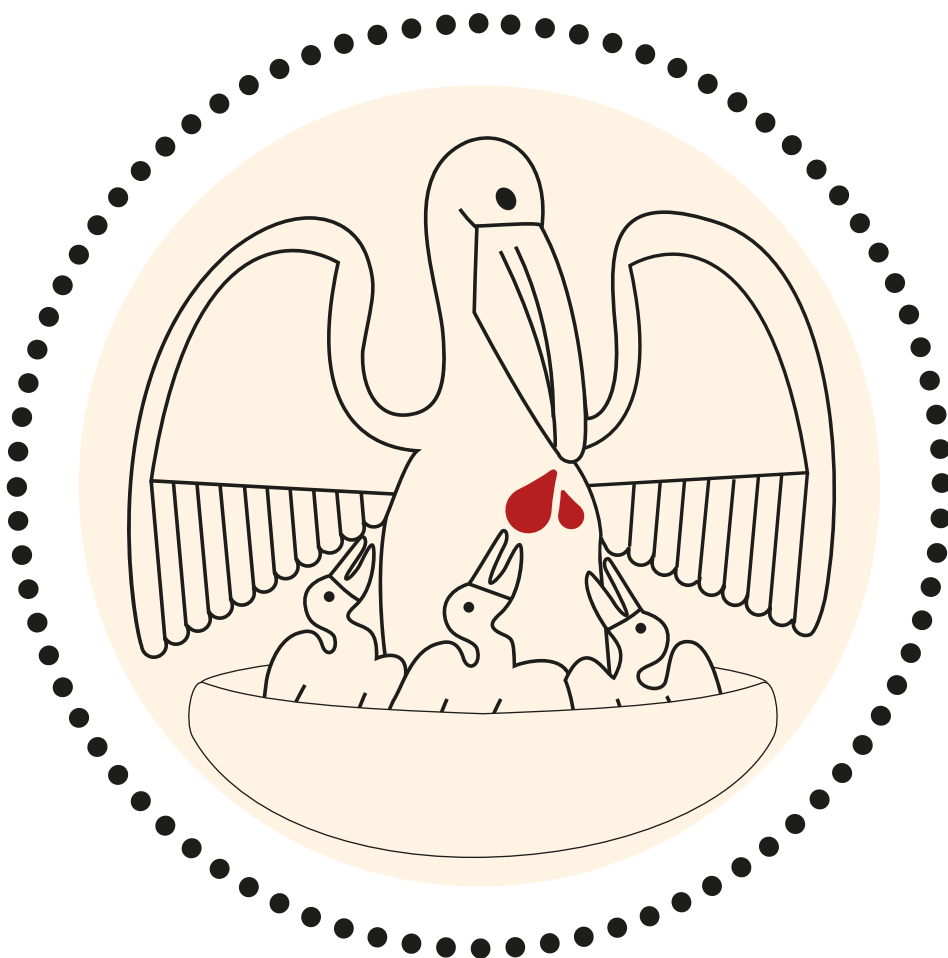
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INDEPENDENT WINE MERCHANTS-1780



DOMAINE DU PÉLICAN, JURA

2018 VINTAGE, EN PRIMEUR

INTRODUCTION

The 2018 vintage is a very exciting one for Guillaume d'Angerville and Francois Duvivier's Domaine du Pelican, in the Jura.

2018 is the first vintage with all 15 hectares of vineyards in production. There are now 10 different *cuvées* including a Trousseau made from a tiny plot called En Bérangers, bought by Guillaume from Jacques Puffney. There is also a splendid skin contact Savagnin and three single vineyard whites. Two more *cuvées* are in the making in the cellar in Montigny; a sparkling wine from 100% Savagnin and the famous Vin Jaune. For the latter, we will have to wait until 2023 however, due to the long ageing required for this most idiosyncratic of wines.

When you remember that it all started with a blind tasting, followed by a five year search for the right vineyards, what the duo and their team have accomplished in less than a decade, is quite an achievement.

Thibaut

THIBAUT MATHIEU
MARCH 2020



THE DOMAINE

Domaine du Pélican is based in Montigny-lès-Arsures near Arbois, in the Jura region, between Burgundy and Switzerland. The Domaine was established in 2012 as a partnership between Guillaume d'Angerville, of Domaine Marquis d'Angerville in Volnay, and his longstanding *régisseur* in Volnay, François Duvivier. The wines are vinified, barrel-aged and bottle-aged at the estate. The holdings, as in Volnay, are mercifully close together, which is a blessing, given the biodynamic viticulture exercised.

The fifteen hectares are planted with two white varieties, Chardonnay and Savagnin and three reds, Pinot Noir, Trousseau and Poulsard. The vineyards are in two main areas. In the hamlet of Montigny-lès-Arsures, there are the

holdings bought from Château de Chavanes and Jacques Puffney. The single cru En Barbi is there. The second holding is in Arbois, in the *lieu-dit* Grand Curoulet, the origin of the eponymous single cru wines. There are a few rows of vines called Le Clos, alongside the Château de Chavanes, where a new winery is being built. The vines are between 10 and 40 years old, apart from three hectares in Grand Curoulet, re-planted in 2015.

Guillaume d'Angerville decided to make wines in the Jura, after tasting a Chardonnay from Stéphane Tissot, blind, which he mistook for a Meursault. There then followed a search, lasting several years, aided by soil specialist Yves Hérody, looking for the right vineyard.

The estate was founded in 2012 and christened Domaine du Pélican. The first wines came from the former Château de Chavanes estate. The vineyards of Jacques Puffney were added in 2014 and the plot of Jean-Marc Brignot, Grand Curoulet, also bought in 2012, only came into production with the 2018 vintage. That plot in Grand Curoulet had been managed without any pesticides by the former owner, who was producing natural wines. But, with the vineyard having been neglected neglected for several years, d'Angerville and Duvivier decided to replant it all, using massal selection.

The name of the estate, Domaine du Pélican is a tribute to the historical reasons which led to Arbois choosing a

pelican as the town's symbol, in its crest. It is in memory of a beloved pet of Marie de Bourgogne which had not survived a trip to the Jura. Marie, wife of Maximilian of Habsburg, Emperor of the German Empire had been accompanying her husband, touring their dominion. The treasured bird perished in the cold weather.

Rather wary of the potential repercussion of this drama, the town of Arbois chose the pelican for their emblem. Widely known, this legend had never been used, until Guillaume d'Angerville came to the Jura.

THE 2018 VINTAGE

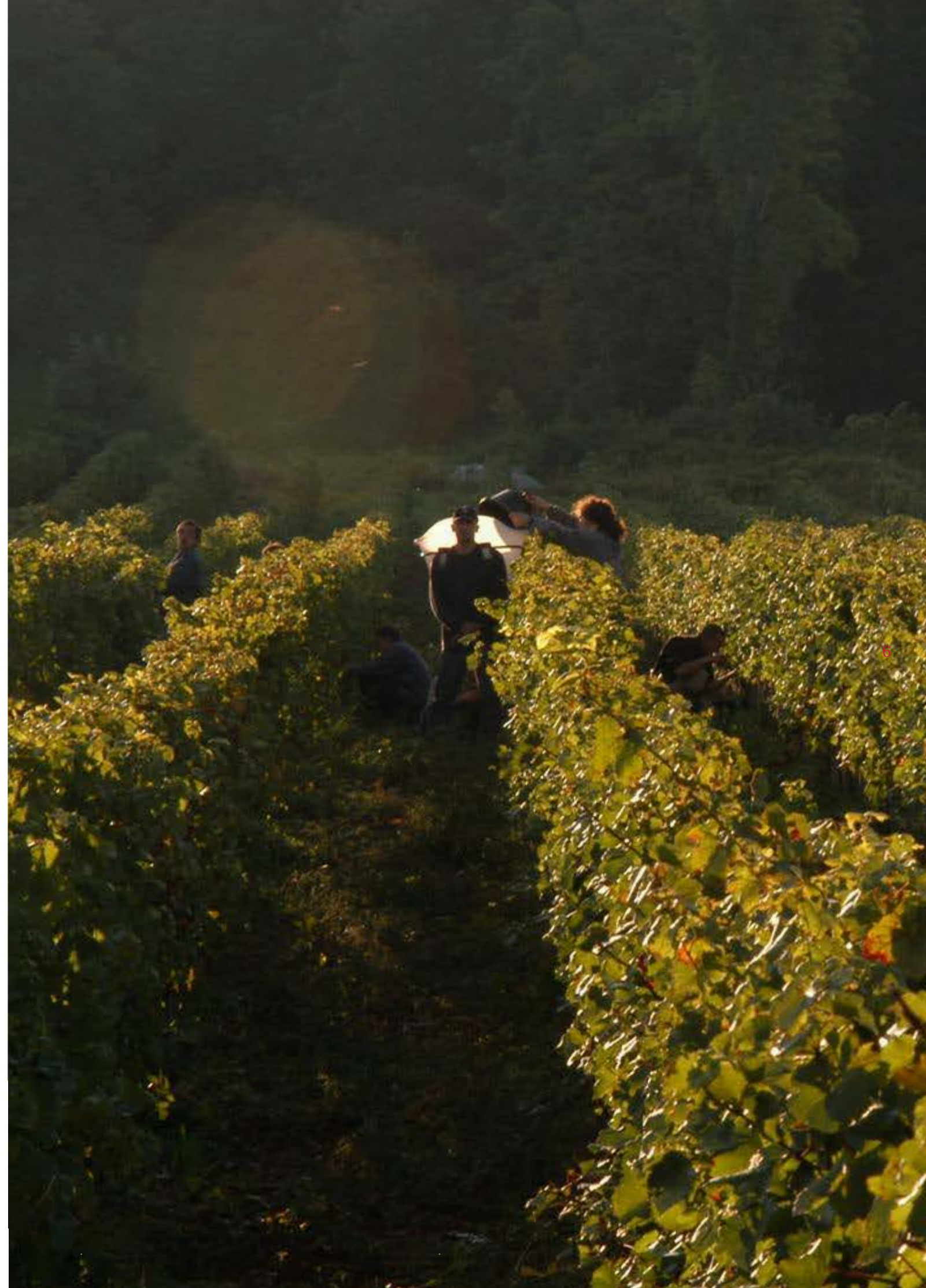
2018 vintage was a relief compared to its predecessor, 2017, which had seen yields dropping to just 10hl/ha for Chardonnay and 8hl/hl for Poulsard, due to frost.

In 2018, the yields are back to normal. The first part of the winter was mild and damp, followed by a cold second half with frost. The vines stayed dormant longer than usual, delaying the bud burst and thereby reducing the risk of those spring frosts, which Jura knows all too well.

Flowering took place at the end of May and early June and the bunches closed rapidly.

Spring was hot and rainy with some hail, but the vines at Pélican were not affected. Summer was dry in their area, keeping mildew pressure at bay but making the soil hard to work. The Jura marl, when dry, is very hard to plough, being as solid as rock. June and July were hot and dry, the vines suffered somewhat, some shutting down, hampering maturation. Thankfully, rain arrived by the end of August, just in time to facilitate final ripening.

Harvest started on 6th September under ideal conditions. The crop brought into the winery was healthy and plentiful.





BIODYNAMICS

As in Volnay, Domaine du Pélican's vineyards are managed biodynamically. There are eight permanent staff at the estate to apply the plant-based treatments, when needed, and to work the soil and the vines. Harvest is manual. The grapes are sorted at the winery, the tanks and *foudres* filled by gravity and winemaking intervention is minimal. No new oak is used to ferment or age the wines.

In 2018 the reds are aromatic and intense, with well-integrated tannins. They will age well but, equally will drink well in youth. The whites are ripe, full and rich, balanced and bright, with refreshing acidity.

We visited the Domaine in June 2019, to taste the new vintage, welcomed by François Duvivier. We had left Beaune at 7:15am, with an ambient temperature of 12.5°C. Arriving in Montigny-lès-Arsoires, at 8:30am, the temperature was only 11°C. and I had a bit of a challenge to get the team out of the rental car. An important lesson to us all, quickly realised with a tour of the vineyards borne out by tasting; with now a general trend of warmer vintages, look no further than Jura, just an hour by car east of Burgundy, to find wines with freshness and lightness of touch.



2018 TASTING NOTES

ARBOIS PINOT NOIR

The typical red-berried fragrance of the Pinot Noir grape jumps out of the glass. The limpid ruby colour is deceptive – the wine being rather intense. Balanced tannins and very pleasant acidity support a bouquet of red berries and perfumed flowers. Aged partially in used Burgundian barrels, this is the first release of this wine, very promising.

Corney & Barrow Score 17-17.5
Recommended drinking from 2020 – 2025

£285/Case of 12 bottles, in bond UK

ARBOIS TROIS CEPAGES

I wrote in my notes that this was a classic Trois Cépages, with an inviting fruit-dominated nose and palate. With the warmth of the vintage, the harvest was ripe, peppery notes of the volcanic soil tempered by the sweetness of the fruit. Rich spice covers the palate, rather hedonistic. Darker in colour than the Pinot Noir, it remains fresh, despite a greater depth of fruit and broader tannic shoulders. It could easily become your go-to wine for a relaxed meal. All the fruit comes from the Clos St-Laurent, alongside the winery, where the three varietals are co-planted. The blend is 60% Pinot Noir, 35% Trousseau and 5% Poulsard, 50% aged in barrel.

Corney & Barrow Score 17.5-18
Recommended drinking from 2020 – 2025+

£285/Case of 12 bottles, in bond UK
£305/Case of 6 magnums, in bond UK

ARBOIS POULSARD

Poulsard is almost like a rosé in colour but certainly not in taste – quite a serious drop. The nose is dominated by flowers, small red berries and mineral notes of crushed stones. On the palate it is Pinot Noir-esque, but a marked saltiness reveals Poulsard. The wine is already open, probably a signature of the vintage. Yet you feel it is young and will age beautifully thanks to the salinity. It is a great wine for gastronomy or on its own. The plots are in Montigny and Arbois; the wines are between 25 and 60 years and planted on marl and calcareous sands, very soft and called here *schistes cartons*, because of their aspect of layered cardboard.

Corney & Barrow Score 18
Recommended drinking from 2020 – 2028+

£305/Case of 12 bottles, in bond UK
£330/Case of 6 magnums, in bond UK

ARBOIS TROUSSEAU BÉRANGERS

This was the first time we had tasted this cuvée. It is the first vintage made by Domaine du Pélican, from this tiny plot of 0.33 hectares entrusted to the care of Guillaume and François, by Jacques Puffney. Trousseau is the other unique indigenous *cépage* of Jura (the other being Poulsard). Often used in blends, it is nonetheless an outstanding mono-varietal wine, when produced with care. Montigny- Lès-Arsures, where this plot is found, is the renowned home to Trousseau. This exudes ripe red cherries, raspberries and wild berries, with an earthy and mineral finish. It is juicy for a young red and with a touch of the warmth of the vintage. I expect it will age gracefully, losing some of its opulence and gaining in complexity. Keep an eye on this, there will not be many bottles around. The vines are over 50 years old.

Corney & Barrow Score 18-18.5
Recommended drinking from 2021 – 2030+

£330/Case of 12 bottles, in bond UK

ARBOIS CHARDONNAY

This is not a Burgundy style Chardonnay, its feet planted firmly in the Jura. This wine was first made in 2012. Most of the vines are planted on marl, in Montigny and Arbois. The vineyards are 10 to 45 years old, planted on the upper slopes of the hills (400 metres above sea level – the highest altitude of the estate’s vineyards). Some plots are covered by limestone rocks from erosion of the Revermont Mountains. The wine is bright, rich and ripe, with a dominance of stone-fruit. There is a fresh acidity which keeps the wine fresh and sharp in this warm year. Vinification takes place in oak casks; ageing is in 350L and 500L *foudres*, 5% being new. A small part is aged in stainless steel tanks.

Corney & Barrow Score 17.5-18
Recommended drinking from 2020 – 2025+

£285/Case of 12 bottles, in bond UK
£305/Case of 6 magnums, in bond UK

ARBOIS CHARDONNAY EN BARBI

En Barbi is in Montigny-lès-Arsures. These are some of the plots bought from Chavanes and Puffney. Guillaume quickly noticed a typicity of fruit coming from these parcels and wanted to make a single vineyard bottling. He linked that character to the southern exposure and the amphitheatre shape of the vineyard, with the mountain behind it. Sheltered from the winds, temperatures here are a few degrees higher. The grey marl, freely draining, has substantial clay and limestone, ideal for avoiding hydric stress in warmer vintages. The vines are around 15 years old. On the nose, the wine is mineral and zesty, with enticing orchard fruit aromas. The palate has clear lemony notes, additional stone-fruit characters and a very pleasant note of saltiness on the finish. Freshness and tension makes this wine very lively, calling for a second glass.

Corney & Barrow Score 18
Recommended drinking from 2020 – 2027+

£375/Case of 12 bottles, in bond UK

Ordering

Whilst we do include an order form with this offer it is **strongly advised**, to avoid disappointment, that you **call** or **email** your order in. All contact details are at the end of the offer.

ARBOIS CHARDONNAY
GRAND CUROULET

This is the second site to have caught Guillaume’s attention as a candidate for a single bottling. While En Barbi is protected, Grand Curoulet is, in contrast, open to the wind, with a northern exposure, overlooking the town of Arbois and the Saône River – a very highly regarded vineyard.

While the former is very steep, the latter has a gentle slope. The vineyard has never seen chemicals and is now fully biodynamic. The wine has the hallmark minerality of Jura and marl soils. The nose shows ripe orchard fruit and aromas of flower, supported by a medium minerality. On the palate, there are ripe pears and apples, soft acidity and a melded finish. It is less ‘punchy’ than En Barbi, less angular, cut in soft curves. The vines are on the upper slopes, where there is abundant grey marl. It is good soil for Chardonnay. Similar to the Savagnin, this is fermented in large oak barrels and aged in 500L casks. No new oak.

Corney & Barrow Score 18-18.5
Recommended drinking from 2020 – 2027+

£335/Case of 12 bottles, in bond UK

ARBOIS SAVAGNIN OUILLÉ

Savagnin is the signature white grape of Jura. When left alone in barrel, for a little over 6 years, it becomes the most incredible wine, Vin Jaune, such a distinctive style, the flavours of which emerge from the flor yeast, which grows on the surface of the wine in barrel. When the barrels are regularly topped up (*ouillé* in French), the flor is not able to grow, resulting in a fresh white wine, extremely aromatic and elegant, with the ability to age.

These vineyards are in Montigny-lès-Arsures and Arbois, dominated by marl soils from three different geographical periods, the Trias, Bajocian and Lias. This is ripe on the nose with stone fruit and exotic fruit. It has the unmistakable nut and dry fruit character. On the palate there is an intense bouquet of sweet spice and ripe apple. We tasted from barrel, while the malolactic fermentation was finishing. The wine was still cloudy, with a high level of sugar still remaining. It was an explosion of white flower aromas. Very promising! The berries are lightly crushed before being pressed and then fermented in barrels and *botti*. One third of the grapes are left on their skins for one night. The wine is aged half in 500L oak casks and half in stainless steel tanks.

Corney & Barrow Score 17.5-18
Recommended drinking from 2020 – 2025+

£285/Case of 12 bottles, in bond UK
£305/Case of 6 magnums, in bond UK



ARBOIS SAVAGNIN
GRAND CUROULET

Similar to the Chardonnay, this is a single site bottling from the Grand Curoulet plot. Only two varieties are planted in this vineyard, Chardonnay (one third) and Savagnin (two thirds). The red and green marl of the lower part of the vineyard gives tension and complexity to the wine. White flowers, green apple and citrus fruit dominate the nose and palate. A notch more elegant and complex than the main Savagnin, this has a marked saltiness and minerality adding some tension and sharpness to the wine. The secret to a long life... Vinified in *foudres* and barrels after a light crushing. Part of the harvest macerates on skin over night before pressing. Ageing is done in 500L casks. No new oak.

Corney & Barrow Score 18.5
Recommended drinking from 2020 – 2025+

£375/Case of 12 bottles, in bond UK

ARBOIS SAVAGNIN
MACERATION PELLICULAIRE

Tasted from barrel, this was a unique experience. The wine was fermented on its skins, like a red wine. This adds an extra layer of complexity and richness to the aromatics, without affecting the vibrancy and tension of the wine. The colour is more intense, almost orange, and the palate displays a phenolic grip. A pleasant waxy character complements white flowers, orchard fruit and sweet spice notes. Balanced acidity and minerality keep the wine elegant and lively. It may not be for all palates but be adventurous if you dare!

Corney & Barrow Score 17.5-18
Recommended drinking from 2020 – 2027+

£335/Case of 12 bottles, in bond UK



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