



STEPHANE & BENEDICTE TISSOT
'ONE OF THE LEADERS OF QUALITY
JURA WINE'

Luis Gutiérrez, RobertParker.com

6 2012 'CRU' VIN JAUNES
 NEW RELEASE 15/16/17 REDS AND WHITES
 CREMANT DU JURA ROSE!
Arriving July!

'One of the finest producers in the region... Stéphane is its most extrovert ambassador.' *Jancis Robinson*

'The greatest wine producer of Jura' *Wink Lorch*

'How do you describe Stéphane Tissot? Perhaps 'human firework' comes closest. He fizzes and crackles with energy, bonhomie, positivity and creativity, and he and his wife Bénédicte have, in the 25 years since he took over from his father, turned this into one of the finest French domaines in any region.' *Andrew Jefford*

THE 'CRU' VIN JAUNES

Tissot 'En Spois' Vin Jaune 2012

Tissot 'La Vasee' Vin Jaune 2012

Tissot 'Les Bruyeres' Vin Jaune 2012

Tissot 'La Mailloche' Vin Jaune 2012

Tissot 'Chateau Chalon' Vin Jaune 2012

Tissot 'W' Vin Jaune 2012 (Aged in Michel Couvreur Whisky barrel)

'Most Jura producers make one Vin Jaune. I have enough Savagnin that I make five or six Vin Jaunes, each from different soils (and sometimes a different ageing treatment). When you speak about Vin Jaune, you speak about the winemaking, of the style, of the power, of the concentration, but **sometimes in this discussion we miss all the important intricacies and characteristic that different terriors give. For me, making different Vin Jaunes is a step forward for winemaking.' *Stephane Tissot***

ALSO AVAILABLE

Tissot Cremant du Jura Rose NV
Tissot Savagnin Ouille 'Traminer' 2016
Tissot Savagnin 2014 (33mth sous voile)
Tissot Savagnin 2015 (33mth sous voile)
Tissot Rouge DD 2017
Tissot 'Singulier' Trousseau 2017
Tissot Macvin du Jura Blanc NV

NOTES ON THE WINES BELOW

ARRIVING JULY

Contact Gus (0434 730 577) or Randall (0408 432 456) with any queries.



THE PHILOSOPHY

- BIODYNAMIC FARMING
 - NO HERBICIDES
 - NO PESTICIDES
- NO ARTIFICIAL FERTILIZERS
 - NO SUGAR ADDITIONS
 - NO ACID ADDITIONS
- NO ENZYME ADDITIONS
 - NO YEAST ADDITIONS
 - NO FINING

'A wine made with love and passion can create an emotion... We find in a wine the personalities and characters of those who made it because every gesture, every operation, every decision has its importance.' *Stephane Tissot*

Stephane Tissot was tired of stating that different Vin Jaunes had different characteristics due to the terroir, and then having to defend his opinion (and the fact). So he started to make different cuvées from different plots with stunning results. This was so successful at showing that different characteristics come from different terroirs, that now he makes up to six Vin Jaunes (including one Chateau Chalon) each year.

2012 was a great year for Stephane Tissot with the grapes yielding just 22 hl/ha (when 25-28 hl/ha is more usual). The usual yield at this domaine is lower than many Burgundy Grand Crus! Tissot is a passionate and driven vigneron who chooses quality with low yields every time.



THE 'CRU' VIN JAUNES

The low-yielding biodynamic savagnin grapes for these Vin Jaunes are hand-picked and the juice fermented in steel tanks. The mostly clay soils give wines of higher acidity (whereas limestone gives less acidity and more minerality), and strong backbone. After the primary fermentation the wine is part-filled (around 85%) into old barrels (228 lt. usually) and a 'flor' yeast veil or 'voile' develops on the surface of the wine, protecting it from oxidation and adding complex aromas and flavours to the wine. The barrels are stored in a cool but 'airy' cellar (not underground) for around 6 - 7 years so the dryer atmosphere causes the evaporation of water and therefore concentration of flavours and reduction of the wine volume. In fact, usually only 620 ml. (the size of a Vin Jaune bottle) remains from a litre. This is very expensive wine to make, as not only is there a huge volume loss, but often some barrels need to be culled.

Tissot 'En Spois' Vin Jaune 2012

This is clay soil and an easterly exposure. More peat nuance, with a firm clay-based backbone and flattering rusticity. A 1 ha. plot planted in 1933.

Tissot 'La Vasee' Vin Jaune 2012

This is clay soil with a cooler northerly exposure. the vines are the oldest here. More saline with briny acidity, iodine/'Islay malt' and spice notes. 'Profound' says Stephane.

Tissot 'Les Bruyeres' Vin Jaune 2012

Clay/marl soil with a full southerly exposure so the vines see some sunshine all day. 50yo vines. A large wine, powerful, opulent and 'solaire' (a wine of the sun).

Tissot 'La Mailloche' Vin Jaune 2012

Degraded and compact clay soil on a very gentle east aspect. Another wine with good firmness (backbone) and seductive weight with some nice bitterness.

Tissot 'Chateau Chalon' Vin Jaune 2012

Very beautiful plot with clay and westerly exposure that gives more finesse and delicacy, a typical Chateau Chalon feature. It's concentrated (this is the grand cru of Jura) and with a little bitterness, almost lemon pith / citrus nuance.

Tissot 'W' Vin Jaune 2012 (Aged in Michel Couvreur Whisky barrel)

This is the second special release that was a massive success with the first release almost a decade ago. The late great whisky producer in Burgundy, Michel Couvreur, has made some fine whiskies aged in Tissot's Vin Jaune barrels and this wine reverses the concept. Fine Vin Jaune aged in whiskey barrels for almost 7 years. The Vin Jaune is so powerful that the nuances of whisky only adds a gentle facet.

ARRIVING JULY

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ALSO AVAILABLE

Tissot Crémant du Jura Rose NV

This is a blend of poulsard, trousseau and pinot noir, extra brut (no dosage). Even though there is no dosage the redcurrant, strawberry and cranberry flavours give a subtle fruitiness that add generosity. The palate is fine, dry, delicately fruity and yeasty and long.

Tissot Savagnin Ouille 'Traminer' 2016

Tissot's savagnin (also known as traminer) is planted on clay, and in this case 'ouille', meaning 'topped up' and aged in 228lt barriques for 2 years on the lees. A beautifully fruity, textural and mineral expression of the grape in it's non-oxidative form.

Tissot Savagnin 2014 (33mth sous voile) (Arriving August 2019)

Tissot Savagnin 2015 (33mth sous voile) (Arriving August 2019)

For this pristine and densely concentrated 'baby Vin Jaune', the process is the same except it's aged under the 'voile' for 3 years, plenty of time for the wine to develop the tangy notes of curry leaves, grilled walnuts and hints of dried orange peel. These characteristics sit along side the lemony and fresh flavours of the clay-grown savagnin.

Tissot Rouge DD 2017 (Arriving August 2019)

A 1/3 assemblage of the 3 Jura reds: pinot noir, poulsard, trousseau. Whole-bunch pinot noir with the rest destemmed by hand. Made using the same process as 50 years ago: a long maceration, no pump-overs, pigeage, and fermented for 3 months on skins in a large 100yo, 2000 litre foudre - the same method as Stephane's father and grandfather before him.

Tissot 'Singulier' Trousseau 2017 (Arriving August 2019)

The trousseau vines are grown on limestone and clay soils with some vines as old as 80 years old! Fermented in wood vats and macerated for weeks, then matured in 600lt barrels for 1 year and bottled with small amounts of SO₂ and without filtration. It is one of the deeper and richer examples of trousseau you are likely to find, more pinot noir-esque.

Tissot Macvin du Jura Blanc NV

95 points! 'One of the great styles of sweet (fortified) wines on earth.

Disgorgement/bottling was late 2017. Smells of porridge and brown sugar, candied nuts, faint sea spray, wet hay. The palate is a cavalcade of flavour and texture, raisins, but more of those candied nuts, a touch of curry powder spice, burnt caramel, saline tang to close. It's such a superb thing to drink, when is the only question.' *Mike Bennie, Wine Front, 05 Nov 2018.*





STEPHANE TISSOT

Stephane Tissot is a tireless and vigorous promoter of individual sites and natural wines. He brings technological experience from work in Australia and South Africa, and combines this with his ruthless yield reduction philosophy and very serious 'small batch' winemaking which is carried out as naturally as possible. Tissot plants mostly on clay and limestone, all sites are farmed biodynamically, yields are kept low averaging only 30 h/l per hectare, ferments are allowed to commence naturally and the still wines are bottled without filtration and little or no SO₂ is added across the board. Vibrancy and fruit presence are a signature across all his wines. Stéphane is constantly experimenting and obsessively seeking improvements. He is at the forefront of the Jura revolution, producing terroir-driven wines of depth, intensity, interest and undeniable quality.