



# The Daily Drinker

2015 Trousseau Arbois, Château Béthanie

ref. BETH150 JUL17

**Wine Variety:** A geographically diverse variety originating in the Jura region of eastern France, Trousseau - under various names including the intriguing Bastardo - is also cultivated in both Spain and Portugal. DNA profiling has suggested that it is closely related to both Sauvignon Blanc and Chenin Blanc. It is authorised in Galicia and Rioja in Spain under various names. Europe's biggest plantings are in Portugal, most of which are in the Douro Valley.

**Wine Region:** The Jura lies about an hour-and-a-half's drive east of Burgundy on the way to Switzerland and it produces a diverse range of wines - many highly singular - from its five grape varieties, Arbois was the very first appellation contrôlée in France,













**Wine Producer:** Château Béthanie is a label of the Fruitière Vinicole d'Arbois co-operative, one of the oldest in France, having been established in 1906 in the wake of the Phylloxera epidemic. Unusually, the co-operative's payments to its growers were based on the quality - not quantity - of fruit they supplied.

Single Bottle **£14,00**

member price: £12,60

Six Bottle Case **£84,00**

member price: £75,60

 <b>Style:</b> Red - light	 <b>Grape Variety:</b> Trousseau	 <b>Producer:</b> Château Béthanie	 <b>Serving Temperature:</b> 16°C
 <b>Alcohol Content:</b> 12,5%	 <b>Country:</b> France	 <b>Appellation:</b> Arbois	 <b>Drink By:</b> 2019
 <b>Bottle Size:</b> 75cl	 <b>Region:</b> Jura	 <b>Colour:</b> Still Red	 <b>Food:</b> BBQ Beef Duck Lamb Pasta Vegetables

## Tasting Notes:

Interesting nose that makes me think of chestnuts. Fruit combines red and black plum and cherry with a hint of red apple, plus a bit of wet tobacco and its spice. The set of aromas is dry. In this world of heavyweight reds it's a pleasure to come across a wine so light in body yet so toothsome. It does have some structure in the form of exceptionally fine, mild tannins that turn a bit tacky later on. And there's the sort of lazy acidity one would find in a rather flowery red apple. There's no particular sweetness of fruit here. I reckon it's pretty much the perfect lunchtime red. A slightly nutty tannic quality accompanies the long finish. The art of light!

To buy this wine, go to [www.thedailydrinker.co.uk](http://www.thedailydrinker.co.uk)  
or call 01380 827291