



DOMAINE DU PÉLICAN

**‘One of the most sought-after producers
in a region of small-production, cult favorites.’
- Verve wine**

Year Founded: 2012

**Region: Montigny-lès-
Arsures, Jura, France**

**Winemaker: Guillaume
d’Angerville**

-Biodynamic, Organic-

Domaine du Pélican began
with a bottle of wine.

“I tasted this bottle blind in a
restaurant in Paris that I often go
to. I always tell the sommelier to
give me something blind and the
only rule is that it has to be outside
Burgundy. When he brought me
this wine, I said, ‘You forgot the
rule, you brought me a wine from
Burgundy.’ And he said,
‘I am afraid you’re wrong.’”
- Guillaume d’Angerville



The wine was a bottle of Stéphane Tissot’s Chardonnay Arbois Les Bruyères 2005 and it left such an impression on Guillaume that it inspired him to begin a search for vineyards in the Jura. After leasing Chateau Chavanes in Montigny-lès-Arsures, Guillaume gained access to 5 hectares of biodynamically farmed vines that had been impeccably replanted ten years prior by the former owner. The domaine is supported by an additional 5 hectares of vines never touched by chemicals and formerly farmed by Jean-Marc Brignot. In 2014, Jacques Puffeney announced he would be retiring and that Guillaume would be taking over 4 hectares of his vineyards. Within a short of period of time, Guillaume and his team in the Jura, led by François Duvivier, have adopted a Jurassic sensibility and are poised to do great things.

The soils in relation to Burgundy and Jura, geologically formed at the same time, they are today divided by an ancient rift valley and following the Saône river. Thus on the hills tops of Burgundy you find the same limestones that you find in the Jura, and on the foothills marls. The Jurassic marl is very different from the marl you find in Burgundy. The marl in Burgundy is white marl while in the Jura there is gray and blue marl. Through low-dose treatments carried out according to the lunar calendar, biodynamics strengthens the organic life of the soils and gives the vines energy for better photosynthesis. The soils are worked with a plow and when a vine is pulled out, the plot is sown with green fertilizers for three years before replanting. The occasional use of organic compost promotes microbial life and the biological balance of the soil.



2022/2024 Savagnin Ouillé

The 2022 Domaine du Pélican Arbois Savagnin Ouillé is a refined expression of the Jura's native Savagnin grape, crafted without oxidation to highlight its purity and minerality. This wine is sourced from esteemed parcels like "Au Barby" and "Grand Curoulet," known for their rich Jurassic marl soils, contributing to its complex profile. fermented in 500L barrels and ages in neutral 350L barrels for ten months.

91 Points – '23 Wine Spectator – *"Smoky, toasty notes infuse an appealing core of honeyed apple, almond, paraffin and sun tea. Open-knit and succulent, with a salty mineral rush and a slight grip of tannins holding firm. There's a bitter quinine kick to the finish, which lands firm and clean, with just a kiss of butter."*



2023 Chardonnay

This cuvée has been made since the beginning of Domaine du Pélican, in 2012. It is sourced from several different parcels of vineyards located in Arbois and Montigny-les-Arsures. The vineyards sit mostly on hill tops, over marly soils. Their altitude is the highest of the estate - close to 400m in elevation. After harvest, the grapes are lightly crushed and then immediately pressed. Fermentation takes place in barrels and foudres. Aging is in 350L and 500L barrels (of which 5% are new) for about 30% of the crop. The balance is in foudre and vats.

91 Points – Wine Spectator – *"An intriguing style, with smoke hanging over a mix of flinty mineral, poached pear and bitter almond skin. Silky in feel, offering a hint of sweet honeycomb on the toasty yet elegant finish, which is round and oily."*



2023 Trois Cepages

The Trois Cepages, as the name suggests, is a blend of three grapes. It has been produced since the winery's inaugural vintage, in 2012. At the time, the decision was made to vinify all of their red grapes together, thereby creating this blend of Pinot Noir (60%), Trousseau (35%) and Poulsard (5%). The vineyards for Trois Cepages are all located in the village of Montigny-les-Arsures. The geology of the soils are composed of predominately grey and black marls, partially covered with fallen rocks. The vineyards broadly face West, at an altitude between 300 and 400 meters. Elevage is in Burgundy barrels (50%) and foudre.

91 Points – Wine Spectator – *"A great example of a light, unadorned red, showing intriguing complexity. High-toned and earthy, with wet soil and piquant spices infusing modest notes of cherry and dried rose petal. Mineral-driven and chalky, with a firm, fresh finish."*