



2008 Les Chais du Vieux Bourg Cremant du Jura Delire des Lyres

A Proprietary Blend Dry White Sparkling wine from Jura, France

Review by David Schildknecht

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Rating: 90

Drink -

Cost: \$32

Given 20 months on its lees, the “brut zero” (i.e. dosage-free) blend of Chardonnay with bits of Pinot Noir and Savagnin that is Vieux Bourg’s 2008 Cremant du Jura Delire des Lyres displays delicate, bittersweet floral and nutty aromas; projects apple-y fruit with transparency to further floral as well as somehow crystalline mineral nuances; and finishes buoyantly, refreshingly, and persistently, with complex hints of toasted nuts and grain; sweaty, savory salinity; and a tart rhubarb-apple melange. I trust that bottles will keep well for several years. Nathalie Eigenschenck and Ludwig Bindernagel’s Les Chais du Vieux Bourg takes its name from the location of their former home and cellars in Arlay – near to most of their vines – but they have recently moved to an imposing stone complex (doubling as a B & B) on the main street of Poligny, including a serious cellar such as their wines – already among the Jura’s most exciting – could not previous enjoy. Vinification and maturation is typically in used barriques. The Bavarian-born, former architect Bindernagel only entered his new career a decade ago, so it must be said that he has proven himself to be a fast learner. A given cuvee or named wine might not be essayed here every year, depending on the vicissitudes of nature and success or luck in the cellar; and sometimes a bottling is set aside until deemed ready to market (even though on release, wines appear to sell out quickly and sometimes without remainder – another reason for gaps in my notes below). I hope soon to find time to scour the market and thereby add to my stock of tasting notes. Bindernagel’s 2010s – the estate’s first collection to reside in its new cellar – are going to be exceptional, though here, too, my report is far from complete, since certain wines were still fermenting even 13 months after harvest. Imported by Langdon Shiverick, Los Angeles, CA; tel. (213) 483 -5900

