

TUTTO



THOMAS JACQUIN

Cramans, Jura

Thomas Jacquin is part of the next generation of growers making a name for themselves in the Jura.

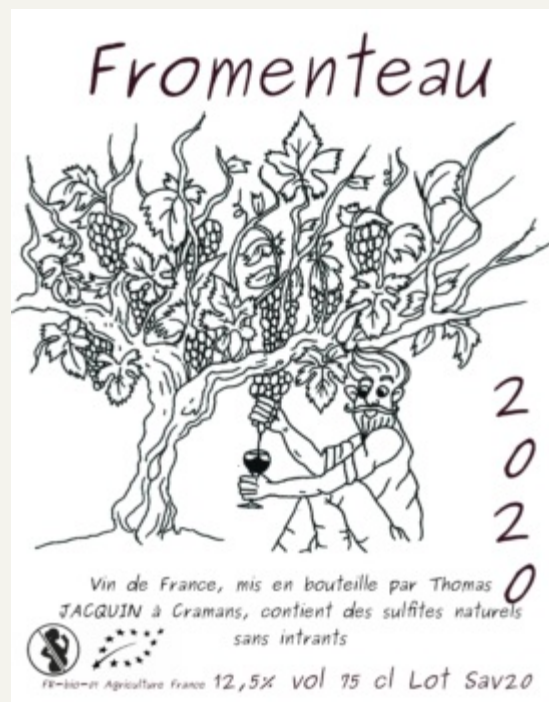
Having completed his winemaking studies in Burgundy, Thomas spent half a decade under the tutelage of one of the Jura's most learned vignerons in Stéphane Tissot, before acquiring a tiny plot in Arbois in 2017 and beginning his own project. He now works in the cellar alongside Alice at Domaine de l'Octavin, as well as tending two hectares of his own vines.

Thomas farms just under a hectare of Poulsard and Savagnin in the lieu-dit of 'En Chamblin' in Arbois. The vines are up to thirty years old and face west, a real boon in the age of climate change, and are planted over Triassic marl, which lends structure and depth to his wines. As of 2023, he farms a further two small parcels in Poligny. He works biodynamically, using infusions made from the plants and clay from the vineyard to give the vines the strength they need to survive the increasingly unpredictable Jurassic weather.

In his tiny chai and cave in the village of Cramans, Thomas works with little equipment and a simple, no nonsense approach to produce decidedly old fashioned, soulful wines in a style that suggests they possess a great capacity to age.

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FROMENTEAU

2020

Savagnin from a twenty five year old parcel planted over clay and marl in Arbois. The majority of the grapes were pressed directly, whilst a small percentage was destemmed and macerated for three weeks, lending a little fresh and grip. The wine was aged in old barriques for thirty months and time has rendered a wine of great material, with no shortage of citrus, minerals and spice and the kind of grip and grit that suggest it will evolve beautifully over the coming years.