

Philippe Bornard

Melon Le Rouge Queue 2009

Arbois Pupillin AOC



Wine	Philippe Bornard Arbois Pupillin Melon Le Rouge-queue 2009
Domaine	Philippe Bornard
Winemaker	Philippe Bornard
Appellation	Arbois Pupillin AOC
Location	Philippe Bornard is based in the tiny village of Pupillin which is quite close to the Swiss border in the eastern part of France.
Cuvée	Melon Le Rouge-queue
Red/White/Rose	White
Year	2009
Grape varieties	This wine is made from 100% Melon. This is not Melon de Bourgogne but a variant or cousin of Chardonnay that has 'evolved' in this region. The local name of the grape is Melon-le-Queue-Rouge which refers to the red stems of the vines. It is a small grape, smaller than Chardonnay.
Alcohol	13.5%
Viticulture	Philippe Bornard uses biodynamic methods in managing his vineyards so no chemicals, poisons or artificial fertilizers are used.
Terroir	The vineyards around Pupillin are very high so the grapes ripen slowly.
Wine-making	All of Philippe's wines are made naturally without the use of industrial yeasts, enzymes or other additives. He allows the grapes to ferment using the yeasts that are on the fruit and in the winery (which is under his house in ancient cellars).

Notes

There are some oxidative notes in this wine which makes it very appealing to those of us who crave this experience. It is a big, fruity wine but with a razor-sharp streak of acidity offsetting the sweetness of the fruit. As is the case with many of the Bornard wines, the finish is incredibly long.

Chambers Street Wines in New York said this of the Melon recently:

Bornard's Melon Queue Rouge offers a nose full of baked apples and warm spice along with hints of oxidation. The palate is voluptuous with sweet fruit but balanced by the brilliant acidity that characterizes wines from the Jura. Long and lingering with further delightfully oxidative notes on the finish.

