



LUCIEN AVIET & FILS 2020 | RUZARD

ROSIÈRE

Arbois AOC | Single-Parcel Trousseau

Lucien Aviet & Fils (Caveau de Bacchus) crafts this single-parcel Jura red in Montigny-lès-Arsures, the historic Trousseau capital. The cuvée blends two estate sites — Ruzard on flinty argiles à chailles at altitude, and Rosière on grey marls with full south-facing exposure. The warm 2020 vintage delivers rare balance for this demanding grape: generous ripe fruit without heaviness, fine tannins, and the clean mineral signature of Jura's continental soils. 13% ABV, 4,333 bottles produced.

WINEMAKING: whole-cluster and destemmed grapes are co-fermented in old wood vats with indigenous yeasts, then aged twelve months in old foudres — no new oak, no élevage artificiel. The Caveau de Bacchus style is one of honesty and restraint: minimal intervention lets the Ruzard and Rosière parcels speak for themselves.

Natural acidity is preserved; no chaptalisation in this warm year. **FOOD PAIRING:** Trousseau at this level calls for the Jura table — a proper braised veal with morels, a thick slice of smoked Morteau sausage, or a terrine de campagne. Among cheeses, aged Comté (24 months or more) is the classic match: the wine's minerality meets the cheese's crystalline texture and butterscotch depth. Also worth trying alongside a chicken roasted with vin jaune and cream — a regional combination that showcases the Trousseau's adaptability at the table.

Tasting notes

Color

A delicate mid-red with vivid, translucent ruby highlights.

Aroma

The nose is fresh and fruited, with red cherry, cranberry and a hint of violet..

Taste

The palate is supple, almost easy-drinking, with fine tannins and generous fruit.

Balance is exemplary for this demanding grape: the warm 2020 vintage brings roundness and depth without heaviness..

Finish

The finish is fresh and persistent, with fine mineral length. The Trousseau lingers elegantly, leaving an impression of dried cherry and gentle spice.

CAVEAU DE BACCHUS Caveau de Bacchus — Lucien Aviet & Fils — is one of the Jura's benchmark addresses. Lucien Aviet founded the estate in 1960 in Montigny-lès-Arsures, above Arbois, on his return from Algeria. In 1968 he created the Confrérie de Bacchus with geologist friends — hence the cave's name. His son Vincent joined in 1990, and together they renamed the estate Caveau de Bacchus. Since Lucien's passing in May 2021, Vincent has carried the family legacy alone. The domaine spans 5 hectares, divided evenly between red varieties — Trousseau and Ploussard — and white — Savagnin and Melon à Queue Rouge. Vines, selected through massale selection, are between 30 and 60 years old. Viticulture is sustainably managed, harvesting is manual, fermentation uses indigenous yeasts, and nothing is added beyond minimal sulphites.

