



## WINE ROSE TASTINGS SHADES OF « JAUNE »: THE SAVAGNIN LEGACY IN JURA (FR)

Among the two key white varieties in Jura, Savagnin is undoubtedly associated with the production of one of the most mysterious wines of the world: “Vin Jaune”.

Despite the studies conducted on the subject of “biological ageing” under the veil of yeast, the understanding of all the factors contributing to Vin Jaune is still incomplete.

Our encounter will take us through the diversity of Savagnin depending on the terroir/subregion it comes from and the ageing styles, namely with or without veil, and then the length of the ageing process. To enlarge the spectrum, the age of the wines will be part of the equation too, for we'll span from recent bottlings to wines that will have spent some few decades of their life in glass.

After the tasting, the Q&A will continue around the table together, in a relaxed atmosphere, accompanied by some other Jura wines in larger format and the specialities elaborated by the Chef, Nenad Mlinarevic.

Michele Caimotto and the Neumarkt restaurant Team are looking forward to welcome you for this first exciting partnership !

### NOTES ABOUT THE TASTING

**The wines we'll try:** 9 Savagnin during the tasting, from still dry whites to 30 y.o. Vin Jaunes, plus the crus accompanying the dinner.

**The menu :** still under construction.

Feel free to communicate eventual allergies upon registration.

**Organiser and moderator:** Michele Caimotto - wine buyer, lecturer & founder of Wine Rose  
With 15 years of experience in luxury hotels and Michelin starred restaurants in the Middle East, Europe and Switzerland, Michele Caimotto founded his company, Wine Rose, in 2015.

Within Wine Rose he acts as a “wine concierge”, specialised in the design and wine cellar management, merging pleasure & investment purposes, as well as for the organisation of tailor-made tastings.

Passionate about the historical and economic evolution of the wine world, he also acts as a trainer and consultant in the hospitality & viti-oenology segment, preaching a holistic, pragmatic and sustainable approach.

### DETAILS & REGISTRATION

**VENUE:** [Neumarkt Restaurant](#), Neumarkt 5, 8001 Zürich

**DATE:** October 4th 2023, between 18h30 and 22h

**EVENT LIMITED TO 10 PARTICIPANTS**

**PRICE :** 490.- CHF

Register with Michele Caimotto, [mc@winerose.ch](mailto:mc@winerose.ch)

The registration will be confirmed after the Twint of CHF 490.- (VAT incl.) on the mobile number 076 7890587 or bank wire on the Wine Rose account CH89 0483 5115 99719100 0

Consult [Wine Rose general sales conditions](#)

**MICHELE CAIMOTTO**

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