Jura Learning Objectives

**Big concepts to know:**
Jura’s role in the Saône graben and in the naming of Jurassic limestone
Jura’s climate and growing conditions
The role of surface yeast in winemaking
Stylistic differences between wine made ouillé vs. sous voile
How ageing regimen resulted in Jura’s clavelin

**What to know about grapes:**
The five authorized grapes and their dominant uses

**What to know about wines:**
How vin jaune is made
How vin de paille is made
How macvin du Jura is made

**What to know about AOCs:**
The six AOCs and their wine products
What is a wine style; what is an AOC

**What is not on the exam:**
Dates AOCs were granted, size of AOCs, villages and sub-appellations within AOCs