

AOC Crémant du Jura Chardonnay

The Jura region has had a great experience in the field of sparkling wines for two centuries as our ancestors were already producing qualitative sparkling wines using the “champenoise method” until 1994, when this appellation became forbidden. Since 1995 this product has been recognized under the A.O.C Crémant du Jura.

Grape variety

100% Chardonnay

Culturation

The density of planting is about 6500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2014, our winery has been certified “Terra Vitis”.

Vinification

This Crémant is 100% chardonnay. Both of the fermentations (alcoholic and malolactic) happen within stainless steel tanks. After the bottling, the second fermentation takes place giving it its effervescence. The Crémant is then aged for a minimum of 12 months on laths followed by the disgorgement. During this step, we add the dosage in order to obtain a Brut or Semi dry Crémant (depending on the quantity added).

Tasting Notes

It has to be served chilled (4 to 6°C).

To the eyes, the wine has a pale yellow colour with silvered green glints. Sparkles are thin, delicate and persistent; the crown is fine with a beautiful ring of bubbles.

The nose is delicate with a hint of grilled aromas, green apples, citrus fruits, white stone fruits and an overtone of wildflowers.

The bouquet is fine and the sparkles are not overwhelming. The end is slightly acidulous. Nice balance between the acid and the alcohol. This Crémant is refreshing.

Wine Pairing

This Crémant is the ideal pre-dinner drink, either plain or in cocktails (with some Macvin and raisins for instance). It is the ultimate Crémant of togetherness which will make your evenings sparkle!!!

It matches perfectly with cakes and all kind of desserts.

Wine Storage

To be consumed within 4 years.

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