

AOC Crémant du Jura **Chardonnay Brut Rosé**

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% Pinot Noir

Cultivation

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

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. At this stage, we add the dosage in order to obtain a Brut or Semi dry Crémant (depending on the quantity added).

Tasting Notes

Drink it at a temperature of 4 to 6°C.

To the eye: pale pink. The ring of bubbles is persistent and straight.

To the nose: fine and elegant, red fruits aromas (fresh red currant).

To the mouth: frank attack with nice bubbles giving freshness and lightness to the wine. It is a refreshing beverage.

Wine Pairing

It should be served either as a pre-diner drink or accompany desserts and pastries.

Wine storage

Drink it within 4 years. Ageing this wine is not recommended.

