

## AOC Crémant du Jura Brut Sauvage

*This Crémant « Brut Sauvage » is our high quality Sparking wine that invites celebration! With friends or family, it deserves to be shared. Its thin and sophisticated bubbles, will seduce all your guests.*

### Grape Variety

30% Pinot Noir 70% 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".

### Wine making process

The grapes are handpicked at the beginning of the harvest so as to preserve acidity (or freshness). Then, the grapes are gently pressed into a pneumatic press. Once the must is transferred into stainless steel tank, the alcoholic fermentation takes place, followed by the malolactique fermentation. The wine is then bottled and the second fermentation occurs to create the effervescence. Aged for a minimum of 24 months on laths, it is then disgorged to add a very small amount of « dosage », explaining its name « Sauvage » (wild).

### Tasting Notes

**To the eye:** pale yellow with silver green reflects. The froth is thin and persistent, beautiful ring of bubbles.

**To the nose:** subtle and elegant, slightly smoked, green apple, citrus fruits, white stone fruits aromas (such as wild flowers).

**To the mouth:** the bouquet is clean and delicate. The bubbles are persistent without being overwhelming. Very good balance between the alcohol and the acidity. It is a refreshing beverage!

### Wine Pairing

It has to be served at a cool temperature (4 to 6°C); as a pre-dinner drink. It will enlighten any celebration time. It matches perfectly with desert courses such as apple pie for instance.

### Wine storage

To be consumed within 5 years.

