

Crémant du Jura

TERROIR

These vines are located in the Val de Sorne gorge (Montaigu's southern slope).

Exposure is south, south-easterly.

Clayey limestone soils from the Rhaetian stage.

OUR WINEMAKING KNOW-HOW

- Work in the Vines

Vineyard tended biodynamically, Demeter inspection and certification since 2003: applications of horn manure, silica and herbal teas.

These farming methods preserve the grapes' wild yeasts which enhance the authenticity and purity of the wines.

Exclusively manual grape harvest with selective-sorting in the vines. The grapes are rapidly transported to the cellars in small boxes to avoid squashing the bunches, thereby minimising the amount of SO₂ needed during vinification.

- Variety and Yield

Made from Chardonnay at a yield of 2.9 TPA (45HI/Ha).

- Vinification

The base wines for our crémants are fermented using only wild yeasts, then aged in big wooden casks as well as smaller oak barrels (with elimination of the final press juices). Bottling takes place in the Spring, on a "flower" day. The bottles are then stored horizontally to mature on lees for 15 to 18 months.



TASTING NOTES

A brilliant pale yellow colour with green tints, enlivened by fine, dense bubbles. The nose is intense and elegant, with floral notes (acacia, hawthorn) and hints of brioche (sweet bun). A fresh, predominantly flowery attack; with a creamy, elegant effervescence. Fruity in the mouth with a lively, sophisticated final. Excellent harmony.

FOOD PAIRING SUGGESTIONS

Delicious well-chilled as an aperitif or to accompany a dessert.