



Tasting

Fresh nose with creamy bubbles, together with delicate hints of white fruit and dried fruit. Its delicate bubbles delight the palate and have a clean, festive attack. A fruity, subtle balance.

Grape varieties

Crémant du Jura, whose AOP dates back to 1995, can be made with any of the Jura region's five grape varieties, Our Brut Jurassique is a blend between the elegance of the Chardonnay grape and the finesse of the Pinot Noir grape.

Winemaking

Traditional method: grape bunches are picked exclusively by hand. Harvested grapes are transported in crates drilled with holes to keep the fruit fresh. Pressing is done using whole, uncrushed grapes. The last pressed grapes are separated and distilled after fermentation. Maturation on lees lasts at least 12 months. The production method goes back to the end of the 18th century. It involves a second fermentation in bottles after initial alcoholic fermentation in vats. After riddling and disgorging, the dosage is added. It is the final touch. It brings sweetness and balance.

Food and wine pairing

As an ultimate celebration wine, it pairs perfectly with aperitifs, cocktails and desserts. Serve cool or even chilled at 8–10°C.

Vineyard details

The Jura vineyards do not cover a large area but they are exceptionally diverse, stretching over 80 kilometers between Burgundy and Switzerland, on the eastern border of France.