



Tasting

Clear, brilliant color, criss-crossed with dancing bubbles. Attractive aromatic nose, with delicate floral and white fruit (apple) hints. Its delicate bubbles delight the palate and have a clean, festive attack. Subtle, fruity balance ending with pleasant hints of dried fruits.

Grape varieties

100 % Chardonnay.

Chardonnay comes from Burgundy. Nevertheless, it has been cultivated in the Jura since the 10th century and has become a native of this region. It is the most widely grown grape variety in the Jura wine region since it is so adaptable.

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 can be served happily with appetizers, cocktail nibbles and desserts. Try it with smoked salmon toast, fillet of sole cooked in crémant, or with chocolate cake.

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.