



Tissot-Maire is the alliance between vineyard experience and winemaking know-how which existed for several generations.

Introduction

Our Blanc de Blancs enhances the purity and freshness of Chardonnay. Its notes of white flowers and almond blend with a delightful and vivid finish.

Winemaker's insight

The Jura wine region covers 80 kilometers between Burgundy and Switzerland, on the Eastern border of France. Our Blanc de Blancs enhances the purity and freshness of Chardonnay. Its notes of white flowers and almond meld with a delightful and vivid finish.

Grape varieties

100% Chardonnay.

Winemaking

Manual harvest. Harvested grapes are transported in crates drilled with holes to keep the fruit integrity. 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.

Tasting notes

Clear, brilliant colour, criss-crossed with dancing bubbles. Delicate and fruity nose, with notes of toasted bread. With a well-balanced mouth, our Crémant du Jura Blanc de Blancs is harmonious and very pleasant.

Food and wine pairing

Our wine can be appreciated throughout your meal : a tomme pie, quenelles with a Nantua sauce, or a pear tart.

Serving suggestions

To be served chilled, between 8° et 10°C.

Autres informations

Dosage : 10 to 12g of sugar per liter (Brut) Alcohol: 12% Vol. PRODUCT OF FRANCE





Rewards

2020 - MUNDUS VINI - Gold medal

2018 - Concours Départemental des Vins du Jura - Gold medal

2018 - DECANTER WORLD WINE AWARDS - Bronze Medal

2018 - Falstaff - 89/100