



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

Introduction

Explosion of ripe and fleshy red berries from the blend of pinot noir, trousseau and poulsard.

Winemaker's insight

The Jura wine region covers 80 kilometers between Burgundy and Switzerland, on the Eastern border of France. Our Rosé is beautifully vinous, with a hint of red berries that exalts its Jura origin.

Grape varieties

Mainly Pinot Noir associated with two local grapes Trousseau and Poulsard.

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

Fresh, expressive nose, with hints of small red berries. The notes perceived in the nose (redcurrant, cherry) reappear in the mouth. The finish is fresh and greedy, marked by a clear vivacity.

Food and wine pairing

As a celebration wine per excellence, this Crémant du Jura Rosé is ideal for an entire meal, from the appetizers to the dessert. For example a fish cooked with soft spices or a red fruits dessert, like a strawberry soup.

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

2021 - GUIDE HACHETTE - 1 Etoile

2020 - DECANTER WORLD WINE AWARDS - Silver medal

2019 - Falstaff - 88/100