



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

Introduction

Our Blanc de Noirs, rich and delicate at the same time, expresses all the aromas of a unique soil: vinous, round and complex, with notes of redcurrant, dried fruits and citrus.

Winemaker's insight

The Jura wine region covers 80 kilometers between Burgundy and Switzerland, on the Eastern border of France. Our Blanc de Noirs, rich and delicate at the same time, expresses all the aromas of a unique soil: vinous, round and complex, with notes of redcurrant, dried fruits and citrus.

Grape varieties

Our Crémant du Jura «Blanc de Noirs» is mainly produced with Pinot Noir grapes.

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

Very elegant, delicate, pure nose, with hints of flowers and small berries. Fresh, full attack, very powerful mouthfeel ending on a subtle, fruity balance.

Food and wine pairing

As a celebration wine per excellence, this Crémant du Jura Blanc de Noirs can be happily served with appetizers and cocktail nibbles. It can also be fully appreciated with a cheese pie, a pike medallion with lemon sauce, or with a dessert as an apple pie for exemple.

Serving suggestions

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

Autres informations

Dosage : 10 to 12 g of sugar per liter (Brut) Alcohol : 13% Vol. PRODUCT OF FRANCE





Rewards

2021 - CONCOURS NATIONAL DES CREMANTS - Gold medal

2018 - DECANTER WORLD WINE AWARDS - Bronze Medal

2018 - Falstaff - 88/100