

HENRI MAIRE

BRUT
JURASSIQUE



CRÉMANT *du* JURA

AOC

- BRUT -



VINEYARD:

The Jura wine region is small in size but large in its remarkable diversity. It covers 80 kilometres between Burgundy and Switzerland, on the eastern border of France.

GRAPE VARIETY:

Five Jura vine varieties can be used to make Crémant du Jura, whose AOP dates back to 1995.

Our Brut Jurassique is the fruit of an encounter between the elegance of the Chardonnay grape and the finesse of the Pinot Noir grape.

VINIFICATION:

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.

TASTING NOTES:

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.

FOOD & WINE PAIRINGS:

As the celebration wine par excellence, 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 a chocolate cake.

Serve cool or even chilled at 8–10°C.

