

Crémant du Jura

Jean-François



Grapes

Chardonnay (2,56 Ha)

Soil / Terroir

The region features grey clays and ancient marls dating back to the Lias and Triassic periods. These deep soils remain consistently cool thanks to abundant rainfall, contributing to the naturally high acidity in the grapes.

This unique combination of geological age and soil composition supports the growth of healthy vines, resulting in wines with bright acidity and rich flavor profiles. The ongoing soil moisture helps preserve the freshness of the grapes, enhancing their aromatic complexity and overall balance.

Elevation	250 m
Hand harvesting	✓

Tasting

This Crémant presents sophisticated and well-balanced tasting notes. On the nose, it reveals delicate aromas of white-fleshed fruits such as pear and apple, combined with citrus nuances like grapefruit and lemon, along with white floral hints of lily of the valley and acacia.

On the palate, it offers lively freshness, with delicate bubbles and a silky texture. The wine's richness is complemented by a beautiful minerality, often accompanied by subtle notes of brioche and yeast—reminders of the traditional method.

The finish is elegant and persistent, both fresh and warm.



Pairing

Ideal for dessert, as an aperitif, or to accompany refined dishes such as sauced fish, shellfish, or light poultry.

Pro tip: Serve well chilled (3–5°C / 37–41°F).

I am Jean-François, Laura's father. You all recognize me right?! I only worked officially with her until July 2023, but because I am so passionate, I have chosen to stay a while longer!

Even though I am retired, you will often find me on a tractor, or at the bottle labeler. Besides, I still have my chair in the office... (I think Laura wouldn't dare to get rid of it). For 15 years, I traveled the world to develop the exportation of our wines.

Today, thanks to my hard work, our wines can be found from Vancouver to New Zealand.

Vinification

Sparkling Wine - Using the "Traditional Method"

After harvesting, the grapes are vinified separately into white wines. This initial fermentation takes place in vats, and the resulting wines are called still (non-sparkling) base wines.

After the first fermentation, the tirage liqueur (sugar and yeast) is added, and the wine is bottled. This initiates the second fermentation in the bottle, which creates natural bubbles through the production of carbon dioxide.

The bottles then age on the lees for 12 months, developing complexity and finesse. Finally, disgorgement is performed to remove the sediment, followed by a very light dosage of sugar to adjust the final style.

Aging on slats	1 year
Sulfites	70 mg/l
Residual sugar	12 - 17 g/l
Alcohol content	12 %