

Crémant du Jura Rosé

Grapes

Pinot Noir (1,43 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

Primarily made from Pinot Noir, this Crémant features tasting notes that reflect both the finesse of the traditional method and the varietal's distinctive character.

On the nose, it typically reveals elegant aromas of fresh red berries such as cherry, strawberry, and raspberry, often accompanied by floral hints like rose or peony.

On the palate, it is delicate, with fine and persistent bubbles, a fresh texture, and a lively acidity that perfectly balances the fruitiness. The finish is often bright, fruity, and lightly spiced, delivering a sensation of freshness and lightness. Its harmonious structure makes it an elegant wine, ideal as an aperitif or paired with light dishes such as sushi, carpaccio, or fruity desserts.

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 %

Pairing

Ideal as an aperitif or to accompany light dishes such as sushi, carpaccio, fruity desserts, ice creams, and sorbets.

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

