

DOMAINE ROLET

Blanc Brut

Crémant du Jura

Technical information

Country: France
Region: Jura
Appellation: Crémant du Jura
Grape Variety : Chardonnay, Savagnin and
Poulsard
Terroir : not available
Age of the vines : not available

Vinification

Soft pressing following Champagne methods, rigorous with separation of juices. Fermentation at low temperature (64.4°F). Racking at the end of the alcoholic fermentation, so that the aging continues on fine lies for 6 months. There is no malolactic fermentation. The 2nd fermentation happens later in the spring and the wine is aged in the bottle for at least 3 years. The disgorgement is made 2 months before shipping. Dosage .338 fluid ounce.

Tasting notes

Pretty pale color, green reflections, fine bubbles rising slowly with good persistence. Mineral nose of white flowers and white fruits such as pear, peach completed with honey. From mouth again white matured fruits.

Best to Drink:

2 to 3 years

Wine pairing:

It will be wonderful as an aperitif, or good anytime.

