



CUVEE CHANSON

Crémant du Jura

ZERO DOSAGE

GRAPES: Pinot/Chardonnay blend

TERROIR: shallow clay-limestone soil on silty-limestone bedrock.

HARVEST: by hand.

VINIFICATION: very light sulphuring on picking, gentle pressing (3h1/2), low-temperature fermentation (below 20°C) followed by malolactic fermentation, kieselguhr filtration, zero dose on disgorging.

TASTING NOTE:

Brioche yellow colour. Fine and delicate bubbles. Charming aromas of pineapple and white peach. Fresh flavours upheld by a dashing, fine and beautifully correct structure. The explosion of white-flesh fruit aromas is accompanied by a slightly lemony finish.

ENJOY as an aperitif alone or accompany with brochettes, prunes in bacon, small croissants with smoked salmon; or for dessert with a Bavarian of pears with a red fruit coulis, a *tarte tatin* or a raspberry biscuit roll.

**Serve chilled** at 6-8°C, ideally in a fine fluted wine glass.

#### CONSUMERS' ADVANTAGES:

- Our wines come from grapes cultivated ORGANICALLY AND BIODYNAMICALLY (under conversion) by a HUMAN SCALE winery with the will and talent to produce wines that FLOURISH WITH BIODYNAMICS.
- Because *sulphur* doses are *minimized* our wines can fully express themselves and our drinkers enjoy the health benefits.
- A PREMIUM wine from a MARKET SEGMENT that's INTELLIGIBLE AND EVIDENT both to connoisseurs and wine novices!