



# DOMAINE BÉNÉDICTE ET STÉPHANE TISSOT

## CRÉMANT DU JURA EXTRA BRUT ROSÉ



The Jura is an old chain of mountains drawing a natural border between France and Switzerland. Even though just 80 miles east of the Côte de Beaune and west of the Valais, this region existed for centuries in splendid isolation. Unburdened by the ways of its neighbors, they protected their indigenous grapes and distinct vinification methods regarded as stubborn by the oenological conformists. If you are one of those people who long to escape from the shallowness and tedium of wine fashion, then the Jura is for you.

Stéphane Tissot's fascinating personality between candid kindness and an incredible obstinacy lead him to become the most highly regarded of the regions' leaders. Certified organic since 1999 and biodynamic since 2004, Stéphane's estate is an example of natural practices. The Jura is part of the eight French regions using Crémant for their bubbly. Méthode Traditionnelle, hand harvesting, 1<sup>st</sup> juice after pressing and a minimum of a year of ageing "sur lattes" are the mandatory criteria to be eligible to this classification.

### SOIL TYPE \_\_\_\_\_

50% of clay from the Triassic era, 50% Limestone from the Bajocien

### VARIETAL \_\_\_\_\_

40% Pinot Noir, 30% Poulsard, 30% Trousseau

### CULTURE \_\_\_\_\_

Vines farmed with no use of herbicides or phytosanitary products. Use of sulfites and copper as well as plant infusions. Organic compost made at the estate. Traditional working of the soil. Manual harvesting in cases. Strict sorting on a sorting table. Certified organic Ecocert and Biodynamic Demeter.

### VINIFICATION \_\_\_\_\_

Rosé of Direct pressing for half of the wine. Rosé of Maceration for the remaining. Fermentation and vinification in stainless steel vat. Bottling in January after harvest. Ageing sur lattes in bottle during 16 months. "0" dosage after disgorgement.

### TASTING NOTES \_\_\_\_\_

Smoky bouquet of redcurrant, orange zest and rose, with a toasty leesy nuance gaining strength with aeration. Gently sweet and elegant it opens with tangerine and strawberry flavors that gain weight on air. Finishing on a stony note, it shows very good clarity and length, with a subtly floral aftertaste.

From the same Winery :

- Cremant du Jura Blanc Extra Brut*
- Arbois Trousseau "Singulier" 2018*
- Côte du Jura Pinot Noir "En Barberon" 2018*
- Arbois Chardonnay "Patchwork" 2018*
- Arbois Savagnin 2016*
- Arbois Traminer 2017*

