



DOMAINE BÉNÉDICTE ET STÉPHANE TISSOT

CRÉMANT DU JURA "INDIGÈNE"



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, 1st 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 of the Triassic era, 50% Limestone from the Bajocien era.
Single parcel of 7.41 acres with a western exposure.

VARIETAL _____

50% Chardonnay, 40% Pinot Noir, 5% Poulsard & 5% Trousseau
25 years-old vines in average

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 small cases. Strict sorting on a sorting table. *Certified organic Ecocert and Biodynamic Demeter.*

VINIFICATION _____

Slow pneumatic pressing. Fermentation in stainless steel vats at 60°F followed by 3 month of ageing on lees. Malolactic fermentation is completed. In January, base wine is bottled for the "prise de mousse" or second fermentation in bottle. "Liqueur de tirage" is made of Vin de Paille in fermentation. Second fermentation will last 9 month (Instead of 2 month with commercial yeast). Native yeasts will bring more complexity, creaminess and flesh.

TASTING NOTES _____

"Palate of fine mousse and remarkable polish and creaminess, brimming with apple, quince, and pineapple notes with notes of orange zest, salted caramel, fresh cream and toasted cashew...this finishes with superb length... The result is sensational, one of the finest sparkling wines I have ever tasted outside of Champagne..."

David Schildknecht, Wine Advocate

