



DOMAINE BENEDICTE ET STEPHANE TISSOT

CREMANT DU JURA "INDIGENE"



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 _____

60 % of clay of the Triassic era, 40% 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
30 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 Biodyvin.*

VINIFICATION _____

Slow pneumatic pressing. Fermentation and ageing in 600l oak barrels. Blend of the two vintages 2020 & 2022. Malolactic fermentation is completed. "Prise de mousse", or second fermentation in bottle, made with frozen grape juice from the estate. The all process uses sugar and indigenous yeast coming exclusively from their own vineyard.
Ageing on lees in bottle for 18 months. Disgorgement with no dosage or SO2.
The wine is dry, or Brut nature, <1gr of sugar. 12.5% alc. SO2 total <20 mg/L

TASTING NOTES _____

"It's a tasty, welcoming Crémant built on decisive Jura acidity. Crisp and refreshing, it is best enjoyed over the next two years"

--- VN 90 by Nicolas Greinacher on September 2025

