



DOMAINE ANDRÉ ET MIREILLE TISSOT, STÉPHANE TISSOT CRÉMANT DU JURA "BBF – BLANC DE BLANC ÉLEVÉ EN FÛT"



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 3.21 acres with a western exposure.

VARIETAL _____

100% Chardonnay - 25 years-old 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 cases. Strict sorting on a sorting table. Certified organic Ecocert and Biodynamic Demeter.

VINIFICATION _____

75% of the wine comes from the 2014 vintage aged 14 months in 228 liters old French oak barrels. The remaining 25% comes from the 2015 vintage aged 3 months in vat. Blended and bottled in January 2016. Ageing "sur lattes" during 4 years and disgorged in November 2020. "0" dosage – Extra Brut.

TASTING NOTES _____

"It has golden color and an intense nose with plenty of spices and yeasts, toasty from both the barrel and the autolysis of the lees, and notes of baked apples and a lactic touch. The palate is quite sharp but has a nice structure and acidity, and there is plenty of frothy bubbles that give it a creamy texture. This tim."

-- Luis Gutiérrez, Wine Advocate April 2021 – 92+ pts

