

CRÉMANT DU JURA BLANC DE BLANCS BRUT

ORGANIC

Jura, France

Domaine Jean-Luc Mouillard

www.domainemouillard.com

Method & Production

Alcoholic and malolactic fermentation, second fermentation in bottle, followed by a minimum of 12 months ageing on the lees. Dosage: 5 g of sugar per litre.

Tasting Notes

Fruit forward palate with fresh acidity, fine bubbles; a vibrant nose of citrus, apple and exotic fruits.

Food Matching

Shellfish, grilled or poached white fish, or soft cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
MO0826	Crémant du Jura Blanc de Blancs Brut	Chardonnay	NV	12%	Cork	6x0.75lt	Yes	No	No	No