



## CRÉMANT DU JURA BLANC DE BLANCS BRUT

Jura, France

Domaine Jean-Luc Mouillard



[www.domainemouillard.com](http://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
<b>Sparkling Wine</b>										
MO0826	Crémant du Jura Blanc de Blancs Brut	Chardonnay	NV	12%	Cork	6x0.75lt	Yes	No	No	No