



Domaine GRAND

Prestige

Crémant du Jura - White

Region :	Jura
Appellation :	Crémant du Jura
Cuvée :	Prestige
Color :	White
Grapes :	Chardonnay (100%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Fermentation in old foudre., Fermentation in stainless steel vats.

Ageing in old foudre (large oak vat), Light filtering, Traditional corks, Ageing on the lees, Elevage selon méthode ancestrale.



TASTING

APPEARANCE : Gold colour, many very fine bubbles, golden highlights.

NOSE : Flowers aromas, almond aromas, hazelnut aromas, powerful bread crust aromas, oak aromas.

PALATE : Dense, white flowers overtones, almond hints, intense raisins hints, round, slightly mineral, structured body, good intensity, good length.



SERVING

SERVING TEMPERATURE : Between 6° and 8°

AGING : Ageing from 2017 to 2019



FOOD MATCHES : Cold starters, Tapenade, Fruit desserts, Ice creams and sorbets



REWARDS & RATINGS

Le guide Hachette des vins 2015 : 2 star(s)

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