



Vignobles du Jura

BRUNOLAFON
wine selection

Jura, Domaine de la Croisee Comtoise, Cremant du Jura, AOC Crémant du Jura, Effervescent Brut AOC Crémant du Jura, Jura, France

Louis Bourdrel is a young winemaker who worked at Chateau Haut-Brion and Chateau de Meursault, and wanted to be close to his family but keep on working with the Burgundy grape varieties. In 2021, him and his partner Chloe Nardin bought the domaine Xavier Reverchon, started in 1899 and whose children did not want to pursue the adventure. The young couple renamed it La Croisee Comtoise, with the desire of carry on Xavier's tradition and keep working the 6 hectares of vineyard.

PRESENTATION

TERROIR

Marl from Lias.

IN THE VINEYARD

Manual harvest in boxes.

WINEMAKING

Pneumatic press, alcoholic fermentation at 18°C (64°F).

Ageing "sur lattes" for 15 months, manually moved on "pupitre" (wooden rack).

VARIETALS

Chardonnay 70%, Savagnin 15%, Pinot Noir 15%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve at a temperature of 8°C to 10°C (46°-50°F).

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Brilliant colour with golden yellow highlights. Delicate bouquet; aromas of grilled bread and hints of butter. Round and generous to the taste. Rich effervescence. There is a taste of white-fleshed fruits such as apple and pear.

FOOD PAIRINGS

Aperitif, grilled fish, comte cheese.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

