

Overnoy-Crinquand



Crémant du Jura



At a Glance:

- **Appellation:** AOC Crémant du Jura
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 11.5%
- **Average Residual Sugar:** 0.5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-facing Bidode parcel near the village of Pupillin
- **Soil Types and Compositions:** Red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000 vines/ha
- **Average Yields:** Controlled through severe winter pruning, and debudding
- **Average Harvest Date and Type:** Manual, mid-September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral oak foudres
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** 6 months *sur lie*, 30 months *sur lattes*
- **Malolactic Fermentation:** Spontaneous, in foudre following alcoholic fermentation
- **Élevage:** 6 months in foudre followed by 30 months in bottle *sur lattes*
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtration if necessary
- **Sulfur:** Applied at harvest if necessary and at bottling, with c. 30 mg/l total sulfur

In The Glass:

Mickael's Crémant Blanc is pure Chardonnay with 30 months of lees contact and a mere 0.5 grams per liter dosage. Produced exclusively from a single vintage, it offers textural plushness and breadth balanced by iron-tinged minerality and a gently honeyed character.