

# Domaine de Montbourgeau



## Crémant du Jura Brut Zéro



### At a Glance:

- **Appellation:** AOC Crémant du Jura
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From Domaine de Montbourgeau's younger Chardonnay vines, spread among numerous parcels surrounding the village of L'Étoile
- **Soil Types and Compositions:** Blue, white, and red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000 vines/ha, vines average 10-20 years old
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting when necessary
- **Average Harvest Date and Type:** Manual, early September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** 6 months *sur lie*, 18 months *sur lattes*
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6 months in stainless-steel tanks followed by 18 months in bottle *sur lattes*
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth
- **Sulfur:** Applied when necessary

### In The Glass:

Nicole's gold-standard Crémant du Jura is produced from pure Chardonnay from her younger vines, and it's always from a single vintage. Vinified in steel and given 18 months of lees contact for its secondary fermentation, this is a true "brut zero" and never receives a dosage, resulting in a linear, racy sparkler of mouthwatering minerality and sizzling drive.