

Overnoy-Crinquand



Crémant du Jura Rosé



At a Glance:

- **Appellation:** AOC Crémant du Jura
- **Encépagement:** Poulsard/Ploussard (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 11.5%
- **Average Residual Sugar:** 0 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Rouge and Bidode parcels 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 36 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:

Crinquand uses fruit from the younger vines of Ploussard to make his sparkling wine. Although the vintage is not indicated on the label, Crinquand's Crémant is vintage specific, all the juice being from a single harvest. The Crémant from this estate is bone-dry "brut zero" (no dosage). On the palate one senses a hint of tannin, a strong underlying earthiness ... its "terroir" and an ebullient raspberry fruit in both flavor and on the nose.