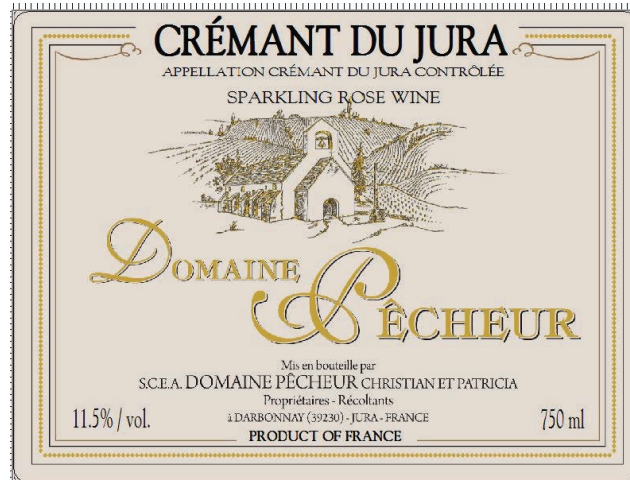


Domaine Pêcheur



Crémant du Jura Rosé



At a Glance:

- **Appellation:** AOC Crémant du Jura
- **Encépagement:** Poulsard (60%), Trousseau (40%)
- **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 south-facing Combes parcel
- **Soil Types and Compositions:** Red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 35 years old
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, early September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks after direct pressing.
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** 6 months *sur lie*, 36 months *sur lattes*
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6 months in stainless-steel tanks followed by 36 months in bottle *sur lattes*
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with bentonite, plate filtration if necessary
- **Sulfur:** Applied at harvest and at bottling, with c. 30-40 g/l total sulfur

In The Glass:

A sparkling wine made of 2/3 Poulsard and 1/3 Trousseau that carries the structural elements of these red varieties, Pêcheur's Crémant du Jura Rosé is appropriate as an aperitif, but also has the ability to pair well with a range of cuisine.