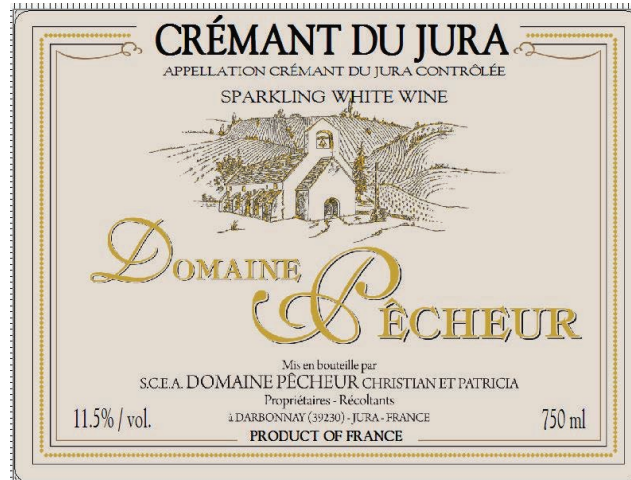


# Domaine Pêcheur



## 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:** 0-1.5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Mont Royal, Chanet, and Grand-Vaux parcels, all on steep, east-and-west-facing slopes
- **Soil Types and Compositions:** Blue 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
- **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:

Clean and mineral, this wine is bone dry, with slight tart apple fruit. There is little or no dosage applied, shaping a pure sparkling wine that clearly expresses the profound terroir of this remarkable region.