

Michel Gahier



Crémant du Jura

APPELLATION CRÉMANT DU JURA CONTRÔLÉE
VENDANGES MANUELLES

Crémant du Jura



SPARKLING WINE

ÉLABORÉ ET MIS EN BOUTEILLE À LA PROPRIÉTÉ PAR

MICHEL GAHIER

39600 MONTIGNY-LES-ARSURES (JURA)

L13

750 ML

PRODUCT OF FRANCE
CONTIENT DES SULFITES

ALC. 11% BY VOL

At a Glance:

- **Appellation:** AOC Crémant du Jura
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 11%
- **Average Residual Sugar:** 0 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.2 ha of vines in the village of Cramans, just outside the Arbois AOC
- **Soil Types and Compositions:** White limestone-clay marls and gravel
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha
- **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:** Pneumatic pressing
- **Time on Lees:** 12-24 months *sur lattes*
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6 months in tank followed by 12-24 months in bottles
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

In The Glass:

Michel produces small quantities of a delicious and expressive Crémant du Jura, made entirely from Chardonnay and given no dosage. The exuberant 2017 displays almond cream, brassy limestone twang, and salty citrus, offering a breadth of texture reined in by firm acidity. It hails from a 1.2-hectare plot of gravel and limestone soil in the village of Cramans, eight kilometers from Michel's home in Montigny-lès-Arsures.