

Dom de Montbourgeau Cremant du Jura



THE FACTS

COUNTRY: France

REGION: Jura

APPELLATION: Jura

CEPAGE: 100% Chardonnay

WINEMAKING: Indigenous yeasts, whole cluster ferment, no fining, no dosage.

ALCOHOL BY VOLUME: 12.0%

AGING: In barrel 2 years

THE STORY

Montbourgeau is the story of a family estate on which, for almost a century, each generation has expressed its passion for vines and wine.

In 1920 Victor Gros bought Montbourgeau and began to plant the vineyard. In 1956 Jean took over from his father: he created the winery and was keen to enlarge the vineyard and develop the estate. In 1986 Nicole Deriaux moved in, modernized the cellars, continued the plantations which enabled her to produce a yellow wine and developed export sales. In 2019 César 4th generation takes over the reins with projects for new plots, a new winery...with dreams...

THE ADJECTIVES

OVERALL: Bright and complex

AROMAS / FLAVORS: Baked apple, citrus, nutmeg, dried mushroom, toasty, creamy

MOUTHFEEL: Round and dry

THE SELLING POINTS

SUSTAINABILITY: Vegan, Green Practicing, Natural Fermentation

PAIRINGS: Comté, gougères, desserts, aperitifs

