Domaine Désiré Petit Brut, AOP Crémant du Jura NV

EDE001NV

Domaine Désiré Petit

— Jura, France

A very credible Champagne alternative with a fine mousse, this is rich, floral and deeply satisfying.

Production

Domaine de Désiré Petit's Crémant is made using the 'methode traditionelle', from Chardonnay purposely grown on poor soils to maintain good acidity in the wine. Bottling is generally carried out during the January to March following harvest, after which the wine spends 12 to 15 months on its lees before disgorgement and dosage of 0.6cl per litre.

Tasting note

Smells like walking into a boulangerie. This traditional method sparkling wine shows great depth with toasted brioche, plenty of lovely autolytic character and is juicy on the palate; bright, but not at all sharp. A perfect balance between richness and freshess and a real joy to drink.

Food Match

As would be the case with a classic Champagne, this crémant works perfectly as an apéritif but is also well suited to shellfish and fish dishes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Natural/Sustainable

Appellation:
AOP Crémant Du Jura

Winemaker:
Damien Petit

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan