



TISSOT-MAIRE
ARBOIS - FRANCE

CRÉMANT DU JURA
APPELLATION CRÉMANT DU JURA CONTRÔLÉE

Brut Lapiaz



Brut Lapiaz

The Brut Lapiaz symbolizes the rough and rustic climate of Jura which gives our Crémant of Jura its unique style.

ORIGIN

The Jura wine region covers 80 kilometers between Burgundy and Switzerland, on the Eastern border of France.

GRAPE VARIETIES

Blend of Chardonnay and Pinot Noir.

VINIFICATION

Manual harvest. Harvested grapes are transported in crates drilled with holes to keep the fruit integrity. Pressing is done using whole, uncrushed grapes. The last pressed grapes are separated and distilled after fermentation. Maturation on lees lasts at least 12 months.

DOSAGE

8g of sugar per liter (Brut)

TASTING NOTES

Honey nose, creamy froth with delicate notes of white flowers and dried fruits. Clear and festive attack thanks to the fine bubbles charming your palate. A fruity balance very delicate.

FOOD AND WINE PAIRING

Perfect for an aperitif, Brut Lapiaz is also ideal for a lunch or a festive dinner. This Crémant du Jura can be served happily with a cheese soufflé, a fish cooked with Crémant, or a nut pie. To be served chilled, between 8° et 10°C.

AWARDS

Concours National des Crémants 2019



www.tissot-maire.fr

Bottled by Tissot-Maire, Arbois, Jura, France