

Domaine Pierre Richard: Crémant de Jura Rosé Brut, 'Perles d'Automne'

The Land

Region: Crémant de Jura Vineyards: Estate parcels Grape: 60% Pinot Noir, 40% Chardonnay Vine Age: 35 years Soil: Clay-limestone Altitude: 280 meters Aspect: South Farming Practices: Conversion to Organic Harvest Date: End of October

The Cellar

Yeast: Spontaneous Maceration: 6-8 hours 1st Fermentation: 10-15 days in stainless steel Malolactic: Completed spontaneously 2nd Fermentation & Aging: 15 months in bottle Disgorgement: Late March 2019 Dosage: .3 g/cL Residual Sugar: 4.1 g/L Alcohol: 12.2% Finishing: Not filtered Production: 4,000 bottles Closure: Cork & cage

Tasting Notes: Bright red berry fruits; brioche & toasted almond; very lively bubbles

