AP WINE IMPORTS

DOMAINE PHILIPPE VANDELLE

Crémant du Jura Brut Rosé

The Estate: Augustus was the first Vandelle to move to L'Étoile in 1883. Six generations later, Philippe possesses the same passion for this terroir. The 13-hectare estate practices sustainable agriculture meeting over 40 compliance measures including traceability, safety, waste management, and soil stewardship, validated by Qualité France SA.

Location: Crémant du Jura, Jura, France.

Age of the Vines: 15-20 years old

Soil: Clay-limestone

Vines: Manually harvested.

Varietals: 100% Pinot Noir

Vinification: The harvest is pressed according to strict rules (150 kg of grapes yield 100 liters of must). Made using the traditional method: a second fermentation is started in the bottle, called "prise de mousse".

Aging: A minimum of 12 months on slats.

Tasting Notes: Fine bubbles and salmon color. Notes of red berries, almond, and toasted bread. Rich and creamy palate with pleasant minerality and nice tension.

Food Pairing: Perfect as an aperitif or with dessert. Serve at 8°C.

