AP WINE IMPORTS

DOMAINE PHILIPPE VANDELLE

Crémant du Jura Brut

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; terroir of l'Étoile.

Vines: Manually harvested.

Varietals: 100% Chardonnay

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: Light color, with a few golden reflections around the fine bubbles. Floral notes of hawthorn and citrus fruit. The palate is generous, mineral and saline, with aromas of white fruits, green apples and brioche.

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

