



Wijnfiche

## **Domaine Rolet – Coeur de Chardonnay – Brut | Crémant du Jura France (CREMANT) – 2018**

### **Domain**

#### **Dom. Rolet**

The Rolet domain was established in the early 40s by Désiré Rolet. It is the second largest domain in the Jura region. This domain is 60 hectares and consists of three appellations: 36% Arbois, 21% Côtes du Jura and 43% L'étoile that contain five different grape varieties: Chardonnay, Savagnin, Poulsard, Trousseau and Pinot noir. The vineyards of the Jura are on clayey slopes, covered with marl and gravel.

### **Vinification**

Manual harvest. Traditional second fermentation in the bottle. Maturation on lees for 36 months; after bottling, they still wait 2 months for commercialization.

### **Taste**

A beautiful, yellow color and delicate sparkle. Intense nose of breadcrumb, grilled and buttery aromas. In finesse even some peach and apricot is released. A velvet attack, harmonious and balanced with impressions of again peach and almond. In the aftertaste this sparkling wine becomes dry and we have impressions of green apple. This Blanc de Blancs millésimé has been awarded Coup de Coeur several times.

### **Food pairing**

Oysters - grilled | Fish - with light sauce | Aperitif

### **General information**

Type: Sparkling wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 7-8°C

