



# DOMAINE L'AIGLE À DEUX TÊTES CRÉMANT DU JURA

Henri buys in grapes for this traditional method sparkling wine from his trusted network of growers. The grapes for crémant typically come from the flatter vineyards where the grapes are easy to train. Henri says it is important that the grapes have high acidity and come from vineyards with higher yields as to avoid the wine being 'too vinous'.

## GENERAL INFO

**Country:** France

**Region:** Jura

**Village:** Le Vernois

**Appellation:** Crémant du Jura

**Grapes:** 80% Chardonnay, 20% Pinot Noir

**Vintage:** Non-Vintage (but grapes are from 2022).

**Style:** Traditional method sparkling

**Closure:** Cork

**Vegan Friendly:** Yes

## VINEYARD

**Farming:** Sustainable (not certified)

**Soil:** Clay, limestone, marl

**Vine Age:** Young vines less than 15 years old.

**Yield:** at least 80HL/Ha

## WINEMAKING

**Manual Harvest:** Yes

**Spontaneous Fermentation:** Yes for 1<sup>st</sup> fermentation, yeast added for 2<sup>nd</sup> fermentation

**Elevage:** 6 months in stainless steel (still wine)

**Dosage:** 3.6g/l (cane sugar)

**Disgorgement:** after 12 months on lees

**Fining:** No (although Henri uses bentonite on occasions)

**Filtration:** Gentle filtration of still wine

**SO<sub>2</sub>:** 70mg/l at bottling

**Alcohol:** 12.5% ABV

## TECH SHEET

