

DOMAINE ROLET CREMANT DU JURA

Jura, France

 $+304246 - 12 \times 750 \text{ml}$



91 points, Gismondi on Wine

"The Rolet estate was created by Mr. Désiré Rolet in 1942, with just 4 hectares, and was taken over by his children, Eliane, Bernard, Guy and Pierre in 1958. They grew and ran the estate to be the second largest in the Jura until 2018 when they took retirement and sold to the Devillard family, well known for their Bourgogne estates. Creamy red and brisk green apple, crystalline lemon, grapefruit pith, stony toast, and a kiss of vanilla pod perfumes the lingering finish. The creaminess is well balanced off with a bright spire of lemony acidity.

Domaine Rolet has always enjoyed a strong reputation for its whole range, with wine lovers and connoisseurs as well as International and French wine critics. Such quality can only be achieved through a philosophy of wine production based on meticulous attention to vineyards, small yields and optimal ripening of grapes — the philosophy applied by Domaine Rolet.

Grapes: Chardonnay, Savagnin, Pinot Noir, and Poulsard

Vineyards: From the Jura region, a remote mountainous cluster of villages near the Swiss Alps. Grapes sourced from various marl-based vineyards in and around Arbois.

Winemaking: Made from a free-run (not pressed) juice, the wine was fermented in stainless steel tank and second fermented in the bottle. Whole cluster pressed with at least 6 months on lees prior to secondary fermentation. The wine rested a minimum of 3 years on lees prior to disgorgement.

Tasting Notes: Aromas of apples with earthy mushrooms, yeast and roasted chestnut. Clean finish, lively acidity and finesse.

DREAMWINES