



## Paul Benoit & Fils

### AOC Crémant du Jura

It is in the commune of Pupillin that Paul Benoit set up his winery in 1976. Today, it has 13 hectares spread over the best slopes of Arbois and Pupillin. Paul and Christophe believe much more in the respect of the quality of the soil and the grapes than in the material. The cellar is filled up with traditional local foudres allowing the aging of red wines and barriques for white wines and Vin Jaune with respect of the vintages and appellations requirements.



#### COUNTRY

France

#### VARIETAL

Chardonnay

#### SOIL TYPE

Red marl

#### VINEYARD

13 ha

#### HARVEST

Manual harvesting

#### VINIFICATION

Whole clusters pressing

Natural yeasts

18 months aging minimum

7 g/l disgorgement

#### TASTING NOTES

Brilliant colour with golden yellow highlights. Delicate bouquet of grilled bread, apple, pear and hints of white flowers. The wine opens with notes of verbena and wild peach, to which follow soft aromas such as quince and honey. Round and generous on the palate with very fine effervescence and minerality.

#### CERTIFICATIONS



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