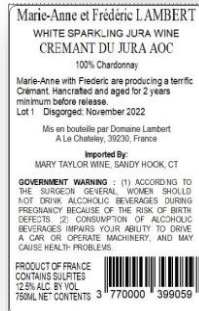


MARY TAYLOR WINE

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Domaine Frédéric Lambert – Crémant du Jura – Blanc de Blancs Brut



The smallest wine growing region of France, the Jura lends its name to the Jurassic period, not because it is littered with ancient fossils and preserved dinosaur tracks, but for its geological developments of limestone mountains and marl deposits that formed 145-200 million years ago. While the mountains along the eastern edge of this narrow north-south winegrowing region are quite high, most of the growing is reserved to the lower valleys in the west, averaging at an altitude of 300m. Although very similar in climate to Burgundy and Alsace, Jura experiences much colder, riskier winters, and longer growing seasons. Because of this, ripeness levels of fruit is always a key consideration for these winegrowers, and often a distinct feature incorporated into these regionally characteristic wines. As such, vines are oriented on south-facing slopes to take full advantage of the days' sunshine.

Marie Anne and Frédéric began their estate in 1993 on the outskirts of Toulouse le Château, about 15km west of Poligny. Preferring careful attention and respect for the environment, chemical treatments are always avoided and harvests are done by hand to better assess the grapes. Additionally, vineyards are plowed and certain plots are planted with grass in order to promote the health of the vines and the quality of fruit.

This lovely sparkling Blanc de Blanc Brut comes from a single hectare vineyard the Lamberts call "Mantry." The grapes are harvested over three weeks by hand at peak ripeness. Fermenting in stainless steel and spending 15 days on fine lees, the wine is made Method Traditionelle for two years on 'lattes.' The effervescence of this sparkling treasure is very fine and lifts with it aromas of white flowers.

Size: 750ml

Appellation: AOP Crémant du Jura

Soil Type: Clay-Limestone and Bleue Marls

Varieties: 100% Chardonnay

Sulphur Total: 37mg/L

Age of Vines: 50 years

Farming: Sustainable, practicing organic

Alcohol: 12%

Aging Details: 18 months in bottle

