



## Michel Gahier

### Crémant du Jura

*Crémant du Jura AOC*

|                 |   |
|-----------------|---|
| Wine            | Michel Gahier Arbois Crémant du Jura  |
| Domaine         | Michel Gahier   |
| Winemaker       | Michel Gahier   |
| Appellation     | Crémant du Jura AOC   |
| Location        | Michel Gahier is based in the tiny village of Montigny-les-Arsures which is quite close to the Swiss border in the eastern part of France. It is 3 kilometres from the town of Arbois.  |
| Cuvée           |   |
| Red/White/Rose  | White   |
| Year            | N/V   |
| Grape varieties | This wine is made from 100% Chardonnay.   |
| Alcohol         | 12.5%   |
| Viticulture     | Michel Gahier uses biodynamic methods in managing his vineyards so no chemicals, poisons or artificial fertilizers are used. Michel tends 6 hectares of vines of which 3 hectares are given over to Trousseau and the remainder is split between Chardonnay and Savagnin. |
| Terroir         | The vineyards around Montigny-les-Arsures are very high so the grapes ripen slowly. The soil is a friable red marl which provides the minerality found in his wines.  |

Wine-making

All of Michel's wines are made naturally without the use of industrial yeasts, enzymes or other additives. He allows the grapes to ferment using the yeasts that are on the fruit and in the winery (which is under his house in ancient cellars).

Notes

A sparkling wine made in the Champagne style, hence qualifying for the appellation of Cremant du Jura. The wine is 100% Chardonnay a grape that Michel has a particular affinity for. This wine has fine bubbles, some yeast, a lively fruit flavour and a good, long finish. Drink it as an aperitif or with food such as chicken or fish.

