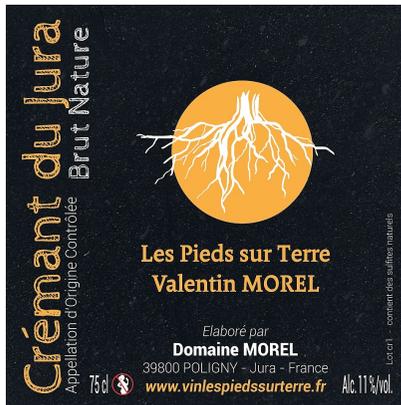




Valentin Morel Crémant du Jura Brut Nature

Valentin Morel's version of Crémant du Jura is 100% Chardonnay from limestone terroir. Vinified naturally without any SO₂, it's allowed to rest on the lees for at least 30 months before disgorgement. Of course no dosage is added to maintain the purity and original character of this wine.



Technical Information

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|---------------------------------|------------------------------|
| VARIETAL: Chardonnay | COUNTRY: France |
| TYPE: Sparkling Wine | APPELLATION: Cremant du Jura |
| DOSAGE: 0g/L | ALC: |
| SO ₂ TOTAL: <20 mg/L | PRODUCTION: |
| VEGAN: Yes | UPC: |

Viticulture

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| FARMING: Organic Certified, Biodynamic Practices | SOIL TYPE: Broken limestone over grey marl |
| VINEYARD: Frins | PRUNING: |
| VINE AGE: 1980 | EXPOSITION: West exposition |
| VINEYARD SIZE: 1 ha | ALTITUDE: 350m |

Vinification and Elevage

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| VINIFICATION: Alcoholic and malolactic fermentation in stainless steel tanks. |
| ELEVAGE: 30 months on the lees, 4g dosage for this disgorgement - it will be brut neutre in the future. |
| SO ₂ USE: |
| FINING & FILTERING: No added sulfites, addition of sugar and exogenous yeasts |

About Valentin Morel - Les Pieds sur Terre

Just a few years after earning a masters degree in international law, Valentin Morel decided he would prefer making wines inspired by his readings of biodynamic visionary Rudolph Steiner, the radical Japanese farmer Masanobu Fukuoka, and the American champion of validated manual labor Matthew B. Crawford. Valentin studied winemaking in Alsace, where he was introduced and influenced by natural winemakers like Pierre Frick and Bruno Schueller, and returned to take over the family domaine in 2014. The entire domaine is certified organic, but farmed "beyond organically" with cover crops and complementary plants like radishes and bean interspersed between rows of vines which are rolled down rather than plowed each year to ensure a healthy soil conservation. All the vineyards are hand harvested, and vinified with native yeast and the absolute minimal addition of SO₂ (many cuvées have none at all). Nothing else is used, as Valentin believes wine should be simply fermented grape juice and nothing else, and his wines must be considered as natural wines.

