

Marie-Pierre Chevassu-Fassenet Crémant du Jura

Region: Jura

Appellation: Crémant du Jura AOP

Grapes: 100% Chardonnay

Average Vine Age: 30 years

Altitude: 1,280 feet (390m)

Soils/Terroir: From South facing parcels just below the plateau of Menétru-le-Vignoble, with soils of grey Liassic Marl (Marne Gris) covered in Bajocian Limestone scree.

Farming: Practicing Organic

Harvest: Hand harvested

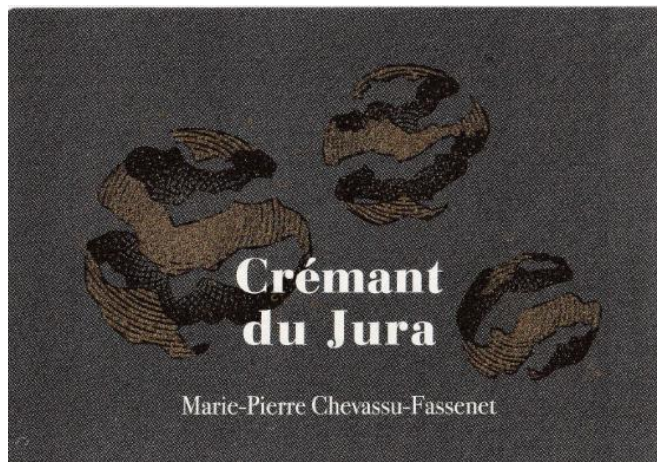
Yield: 25 hl/ha

Winemaking: Direct pressing of the whole bunches is followed by one-night of lees settling, before transferring to neutral vats for fermentation. The fermentation begins naturally using only indigenous yeasts. A very low dose of sulfur is added after the completion of alcoholic fermentation and the Vin Clair does not go through malolactic fermentation. Aged 5 months in neutral vats, after which the Liqueur de Tirage is added to the Vin Clair to start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

Maturation: Aged in bottle “sur latte” for 18 months. After 18 months each bottle is disgorged, removing the sediment from the second fermentation. No dosage is added at disgorgement.

pH:

Total SO2:



Marie- Pierre Chevassu-Fassenet Chardonnay Côtes du Jura 2022

Region: Jura

Appellation: Crémant du Jura AOP

Grapes: 100% Chardonnay

Average Vine Age: 30 years

Altitude: 1,280 feet (390m)

Soils/Terroir: From South facing parcels just below the plateau of Menétru-le-Vignoble, with soils of grey Liassic Marl (Marne Gris) covered in Bajocian Limestone scree.

Farming: Practicing Organic

Harvest: Hand harvested

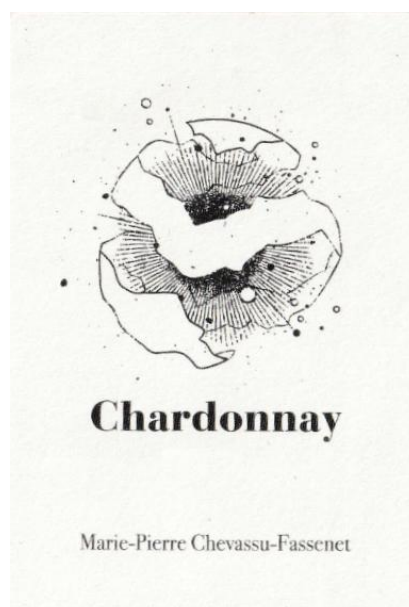
Yield: 25 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar. A low dose of sulfur was added at the press. The juice undergoes 1 night of cold settling, before racking off the gross lees into used French oak Foudres and Demi-muids for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the lees and the wine completed malolactic fermentation.

Maturation: Aged in 18 months in used French oak Foudres and Demi-muids. One month before bottling a low dose of sulfur was added. Bottled, unfined and unfiltered.

pH:

Total SO2:



Marie-Pierre Chevassu-Fassenet Savagnin Ouillé Côtes du Jura 2022

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Savagnin

Average Vine Age: 30 years

Altitude: 1,250 feet (380m)

Soils/Terroir: From a South facing parcel below the plateau of Menétru-le-Vignoble, with soils of grey Liassic Marl (Marne Gris).

Farming: Practicing Organic

Harvest: Hand harvested

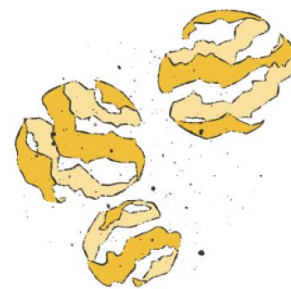
Yield: 25 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar. A low dose of sulfur was added at the press. The juice undergoes 1 night of cold settling, before racking off the gross lees into used 600L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and done entirely in used 600L French oak barrels. After malolactic fermentation the wine was transferred to neutral vats.

Maturation: Aged 18 months in neutral vats. Bottled, unfined and unfiltered.

pH:

Total SO2:



**Savagnin
ouillé**

2022

Marie-Pierre Chevassu-Fassenet

Marie-Pierre Chevassu-Fassenet Savagnin Côtes du Jura 2020

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Savagnin

Average Vine Age: 30 years

Altitude: 1,250 feet (380m)

Soils/Terroir: From a South facing parcel below the plateau of Menétru-le-Vignoble, with soils of grey Liassic Marl (Marne Gris).

Farming: Practicing Organic

Harvest: Hand harvested

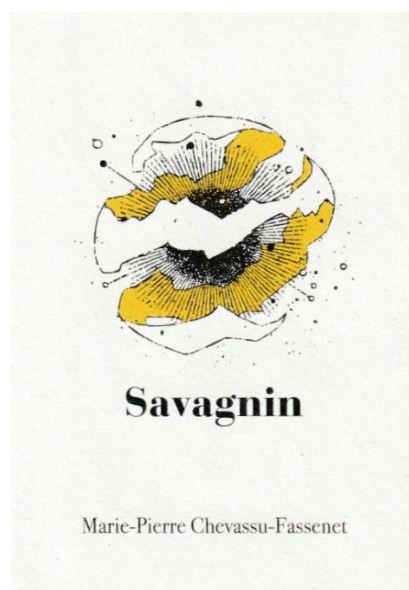
Yield: 25 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar. A low dose of sulfur was added at the press. The juice undergoes 1 night of cold settling, before racking off the gross lees into used French oak barrels of 228L and 600L. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and done entirely in used 228L and 600L French oak barrels.

Maturation: Aged 36 months in used 228L and 600L French oak barrels with no topping up of the barrels. Bottled, unfined and unfiltered.

pH:

Total SO₂:



Marie-Pierre Chevassu-Fassenet Pinot Noir Côtes du Jura 2023

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Pinot Noir

Average Vine Age: 30 years

Altitude: 1,312 feet (400m)

Soils/Terroir: From a Southwest facing plot, with soils of grey Liassic Marl (Marne Gris) and Bajocian Limestone.

Farming: Practicing Organic

Harvest: Hand harvested

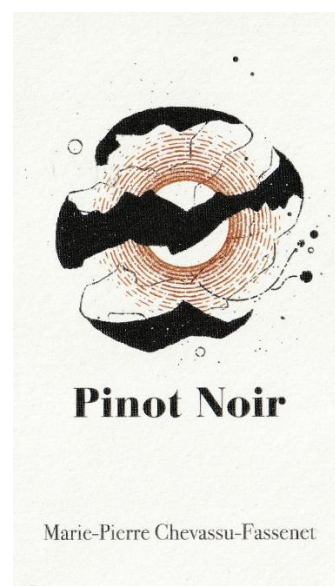
Yield: 25 hl/ha

Winemaking: The grapes were destemmed by hand and the whole berries placed directly into CO2 filled stainless steel vats for maceration. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 3 days the whole berries are lightly crushed by foot and the maceration continues for 9-10 days. The grapes are then pressed and the juice transferred back to stainless steel vats to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 9 months in stainless steel vats. Bottled, unfined and unfiltered.

pH:

Total SO2:



Marie-Pierre Chevassu-Fassenet Poulsard Côtes du Jura 2023

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Poulsard

Average Vine Age: 30 years

Altitude: 1,312 feet (400m)

Soils/Terroir: From a Southwest facing plot, with soils of grey Liassic Marl (Marne Gris) and Bajocian Limestone.

Farming: Practicing Organic

Harvest: Hand harvested

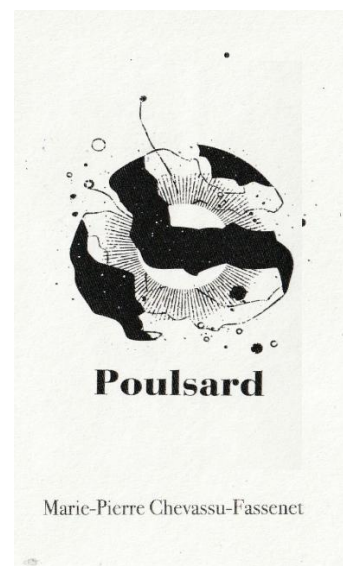
Yield: 25 hl/ha

Winemaking: The grapes were destemmed by hand and the whole berries placed directly into CO2 filled stainless steel vats for maceration. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 10 days of maceration the grapes were pressed and the juice transferred back to stainless steel vats to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 9 months in stainless steel vats. Bottled, unfined and unfiltered.

pH:

Total SO2:



Marie-Pierre Chevassu-Fassenet Trousseau Côtes du Jura 2023

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Trousseau

Average Vine Age: 30 years

Altitude: 1,312 feet (400m)

Soils/Terroir: From a Southwest facing plot, with soils of red Liassic Marl (Marne Rouge) and Limestone.

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: The grapes were destemmed by hand and the whole berries placed directly into CO2 filled stainless steel vats for maceration. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 3 days the whole berries are lightly crushed by foot and the maceration continues for 12 days. The grapes are then pressed and the juice transferred back to stainless steel vats to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 9 months in stainless steel vats. Bottled, unfined and unfiltered.

pH:

Total SO2:



Marie-Pierre Chevassu-Fassenet

Marie-Pierre Chevassu-Fassenet Macvin du Jura

Region: Jura

Appellation: Macvin du Jura AOP

Grapes: 67% Chardonnay, 33% Marc du Jura (distilled from the grapes of the Domaine)

Average Vine Age: 30 years

Altitude: 1,280 feet (390m)

Soils/Terroir: From South facing parcels just below the plateau of Menétru-le-Vignoble, with soils of grey Liassic Marl (Marne Gris) covered in Bajocian Limestone scree.

Farming: Practicing Organic

Harvest: Hand harvested

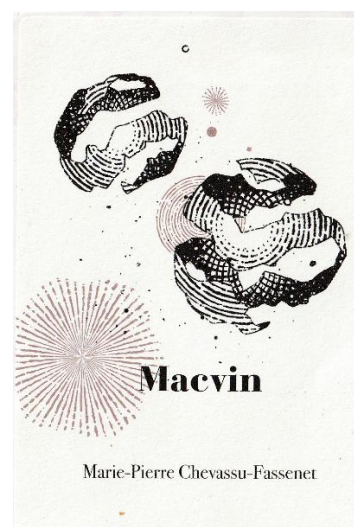
Yield: 20 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar. The juice undergoes 1 night of cold settling, before racking off the gross lees into used French oak Foudres and Demi-muids for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. As the fermenting juice approaches 1% alcohol it is blended with Marc (neutral grape spirit) produced from the grapes of the Domaine. The addition of the Marc stops the fermentation, and the blend is transferred to used French oak barrels of various sizes.

Maturation: Aged 36 to 48 months in used French oak barrels of various sizes. Bottled, unfined and unfiltered.

pH:

Total SO2:



Marie-Pierre Chevassu-Fassenet Vin de Paille Côtes du Jura 2019

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 40% Chardonnay, 40% Savagnin, 20% Poulsard

Average Vine Age: 30 years

Altitude: 1,280 feet (390m)

Soils/Terroir: From South facing parcels just below the plateau of Menétru-le-Vignoble, with soils of grey Liassic Marl (Marne Gris) covered in Bajocian Limestone scree.

Farming: Practicing Organic

Harvest: Hand harvested

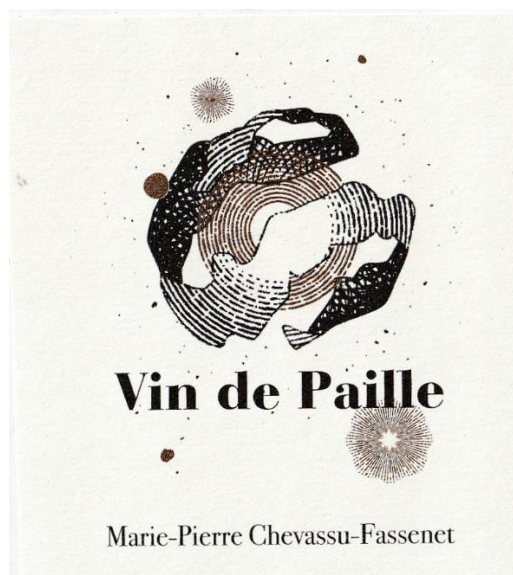
Yield: 10 hl/ha

Winemaking: The grapes are handpicked in September and placed on racks in the cellar for 3-4 months to dry. During the drying period the grapes shrivel, losing up to half their volume and the sugar reaching a potential alcohol level of 19-22%. In early February the grapes were pressed and transferred to used French oak Foudres for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts and takes 20-24 months to complete.

Maturation: Aged 36 months in used French oak Foudres. Bottled, unfined and unfiltered.

pH:

Total SO₂:



Marie-Pierre Chevassu-Fassenet Chateau Chalon 2016

Region: Jura

Appellation: Côtes du Jura AOP

Grapes: 100% Savagnin

Average Vine Age: 40 years

Altitude: 1,115 feet (340m)

Soils/Terroir: From a Southeast facing single parcel named En Beaumont, that sits below the plateau of Menétru-le-Vignoble. The soils are a mix of grey Liassic Marl (Marne Gris) and sedimentary Clay.

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: The grapes were whole cluster pressed upon arrival in the cellar. The juice undergoes 1 night of cold settling, before racking off the gross lees into used French oak barrels of 228L and 600L. Fermentation began spontaneously using only the naturally occurring indigenous yeasts and done entirely in used 228L and 600L French oak barrels.

Maturation: For the first 8 months the barrels are regularly topped up and aged with minimal exposure to oxygen. After which the topping up of the barrels ceases and a thin layer of yeast, known as the veil, forms on the surface of the wines. The wines age for a minimum of 60 months “sous voile” (under the veil). The 2016 vintage aged 6 years in barrel “sous voile” and 2 years in bottle before release. Bottled, unfined and unfiltered.

pH:

Total SO2:

