

THE SOURCE

CARTAUX-BOUGAUD

JURA



NV CRÉMANT DU JURA BRUT, BLANC

PRODUCER OVERVIEW

Sébastien and Sandrine’s family domaine is relatively young. The family’s first harvest in 1973 on a small 0.20-hectare plot in L’Étoile, their parents, Anne-Marie Bougaud and Guy Cartaux, acquired the Château de Quintigny (whose name adorns most of the labels as well as their family name) in 1983, expanding their vineyards and fully committing to winegrowing. Sébastien Cartaux and his sister Nathalie (who left the domaine in 2010) took over in 1993, and today Sébastien and Sandrine continue to run their 20-hectare estate, which was organic-certified in 2022. They produce Chardonnay (which makes up the vast majority of the vine surface area of L’Étoile’s 67 hectares) and Savagnin from AOC L’Étoile, as well as reds (Poulsard, Trousseau, and Pinot Noir) from the Côtes du Jura. Their wines are crafted in numerous cellars, including the ancient Château de Quintigny, using both traditional “ouillage” method with air space left in the barrel and the region’s unique oxidative aging process, essential for producing the renowned Vin Jaune.

VINEYARD DETAILS

Crémant du Jura Brut, Blanc comes 15-year-old (2024) Chardonnay vines planted on a south face at 250 meters altitude on a gentle slopes of limestone bedrock with a calcareous silty topsoil.

CELLAR NOTES

Crémant du Jura Brut, Blanc is fermented in steel and enamelled concrete vats for 8-10 days followed by bottling in February. It undergoes complete malolactic fermentation and is neither fined nor filtered with the sulfites added only at the must. It’s disgorged after 9 months and finished with 0g/L of dosage.

