



Sparkling Wine
 Chardonnay
 Sustainable, Vegan-Friendly
 Dry
 Medium Bodied
 750ml
 12.00% alc./vol



Domaine Baud Blanc de Blanc Crémant du Jura Brut NV

Jura, France

92 Points - Wine Align

91 Points - Treve Ring

\$24.95 per bottle (\$299.40 per case)

12 bottles per case

QUANTITY

-	1	+
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ADD TO CART

Bright & Creamy

Jura is that narrow valley in the remote hills between Burgundy and Switzerland, which millions of years ago was covered by an Ocean and today still bares many of the fossils from that time. If you kick a stone in a Jura vineyard, it will probably be a fossil. This sparkler, or Crémant, is made in the traditional Champagne style, where the second fermentation happens inside the bottle. This Crémant has rich aromatics of apple fruit with citrus, toasted brioche and a striking minerality. It sparks a great balance between creaminess and vivacity. If you like Champagne, but not the price tag, then this is the wine of choice for you.

It is very versatile at the table and you can drink this with almost any dish: try it with all types of classic cuisine or even spicy Asian dishes, caramelized popcorn or fried chicken!

About the Winery

Domaine Baud Père et Fils

The estate history dates back to 1742, but it wasn't until 1950 when René Baud, the 7th generation, rebuilt the vineyard which had suffered from the phylloxera crisis and two World Wars.



Starting with only 4 hectares, the vineyard progressively expanded to 20 hectares with the help of successive generations. Now, managed by siblings Clémentine and Bastien, the 9th generation, the estate continues to flourish and grow, with a strong commitment to sustainable viticulture and preserving the traditions and style that makes the wines of the Jura so unique and incredible.

Press Reviews

Wine Align

92 Points - David Lawrason

This is a very tasty, rich, golden hued, well aged chardonnay-based sparkler with an involved nose of cashew, baked apple, nougat and honey. It is almost creamy in texture with fine mousse and very good acidity providing counterpoint. There is pleasant nutty bitterness on the finish; length is excellent.

91 Points - Michael Godel

Baud's Crémant is made in true Blanc de Blancs style, from 100 per cent chardonnay and though faintly if beautifully oxidative, the cuvée pulses with great energy. The scents of fraying ginger batons, scraped orange skin and baking almond cookies are all a treat for the olfactory. Just enough but not too much sweetness fleshes the the body to get down to density in mouthfeel but never abandons its airy character. A terrific Champagne alternative that was disgorged in October of 2017. Drink 2018-2022. Tasted April 2018.

Treve Ring


91 Points

This family estate dates back to 1742, but it wasn't until 1950 when René Baud, 7th generation, rebuilt the vineyards, expanding from 4 hectares into 20 hectares over the years. Today the estate is managed by siblings Clémentine and Bastien, 9th generation. This sustainably farmed chardonnay is rooted in the Jura's marl and limestone soils and was fermented in stainless before a year on lees before disgorgement and release. Green

apple, white florals, oyster shells, meadow herbs, meringue run the bright, sleek palate, with a bed of creamy lees. There's a lovely streaming anise note that leads to a lengthy finish. Drinking beautifully now, but will hold over the next couple years easy.

Nicholas Pearce Wines

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Must be 19 years of age or older to purchase