



"One cannot think well, love well, sleep well, if one has not dined well." - Virginia Woolf



Vintner Select

(513) 229-3630



Chef Jean-Robert de Cavel opened Jean-Robert's Table in August 2010. Located in the heart of downtown Cincinnati, it is a casual, elegant restaurant reflecting centuries of French culinary tradition, with Jean-Robert de Cavel's contemporary touch. He has been pouring this Cremant as an exclusive private label since leaving the Maisonette, and this is the first time that there has been enough supply for us to offer a small amount for retail sale. Chef and his team routinely retaste this cremant against popular 'Grand Marquis' Champagnes at more than twice the cost, and have preferred the Cremant every time.

André & Mireille Tissot Cremant du Jura

One of the most conscientious, passionate and terroir driven properties in the Jura region of France comes from Domaine Andre and Mireille Tissot, located in Montigny-Les-Arsures. Here, Stephane Tissot produces a range of truly mind-boggling wines which are not only delicious, but also incredibly expressive and unique. The vineyards are cultivated bio-dynamically, with no synthetic or chemical pesticides or fertilizers used. This Cremant du Jura is an aromatic ringer for champagne with its stylish, mineral driven rendition of pinot noir and chardonnay. However it still manages to maintain a unique Jurassien personality-a little softer, more grapey, and redolent of almonds and spring flowers. The Tissots are widely considered to be among the very best producers in the region, and we think for very good reason!



jean-robert's
table