

Pierre Jourdan Cuvée Reserve 1998

Pierre Jourdan Cuvée Reserve is not just a wine with bubbles, but a rich, flavoured experience with an impressively lingering aftertaste, the result of 60 months of bottle maturation and care under ideal cellar conditions.

The investment in our new cellar was primarily to create capacity for the dry and elegant Pierre Jourdan to express its full potential.

Recommended to be served as a grande finale to an evening dinner or on occasion, but be warned, it could start the party all over again.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : Haute Cabrière

winemaker : Achim von Arnim

wine of origin : Coastal

analysis :

type : Sparkling

pack : Bottle **closure :** Cork



in the cellar : Pierre Jourdan Cuvée Reserve 1998, bottled on the 13th December 1998, marks the revival of our initial Cuvée Reserve that was marketed 'en premier' and enjoyed yeast contact for at least 60 months. The secondary fermentation produces the natural CO2 (mousse, bubbles, sparkle, beads) in the Pierre Jourdan Cap Classique and evolves the base wine, imparting rich flavours combined with a lively fermentation bouquet. Straight after the fermentation was completed in the bottle, these components would be experienced as chaotic and the gas as a nuisance. However, Pierre Jourdan is kept in contact with the yeast over a long period which allows the development of yeast autolysis, and secondary flavours develop that coat the fine beads in a very enticing manner.