

## Pierre Jourdan Blanc de Blancs NV

I love the freshness of the Chardonnay with its crisp citrus characteristics and how it's supported by the fine Argonne oak which we have chosen. It has a lovely fresh greenish hue even after all the time on the lees which has added an amazing creaminess to the fine mousse, so enjoy every sip!

Pierre Jourdan Blanc de Blancs is a refreshing welcoming drink and is a must with oysters. Also pairs well with food such as Tiramisu, Crème Brûlée, tarts and nutty desserts

**variety** : Chardonnay | 100% Chardonnay

**winery** : Haute Cabrière

**winemaker** : Achim von Arnim

**wine of origin** : Franschhoek

**analysis** : alc : 12.0 % vol   rs : 2.0 g/l   pH : 3.60   ta : 5.6 g/l

**type** : Cap\_Classique

**pack** : Bottle   **size** : 750ml   **closure** : Cork

**in the cellar** : I made a conscious decision to place only 40% of the base wine into small French barrels where it then matures for 4 months, yielding a lovely creamy richness. The wine is then back-blended before it undergoes the traditional second fermentation in the bottle. Here it will mature on the lees for an extensive period of time, which contributes to the structure of the wine and its beautiful fine mousse.

