

JC Le Roux La Vallée NV

This is a refreshing Cap Classique that suits all palates. The light yellow-gold hue is well complemented by creamy buttery tones and citrus notes with the off-dry palate adding another dimension of complexity. The fresh and fruity style of the wine brings out the lightness with hints of pears, litchi and primary fruit. Crafted in a lighter style, La Vallée is enjoyed by people with a drier palate as well as those enjoying a slightly sweeter taste.

Enjoy with marsala chicken drizzled in coriander and coconut mayonnaise, or pan fried smoked Norwegian salmon.

variety : Pinot Noir | Mainly Pinot Noir

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin : Stellenbosch

analysis : alc : 12.1 % vol rs : 35 g/l pH : 3.13 ta : 6.38 g/l

type : Cap_Classique **style :** Off Dry

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

The House of J.C. Le Roux, South Africa's leading sparkling wine producer and first dedicated cellar with French Huguenot roots dating back to 1704, is a world-class Méthode Cap Classique destination in the heart of Devon Valley in Stellenbosch. Here passion and craftsmanship merge to create an elegant range of bottle fermented sparkling wines in the time-honoured French tradition. The signature of true craftsmanship, these classically styled and invigorating Cap Classiques express their own individuality, panache and inner vibrancy to suit every taste, mood and occasion.

in the vineyard : The classic champagne varieties, Pinot Noir and Chardonnay, are sourced from a selection of prime vineyards in the Western Cape region. The sites are chosen for their varying slope orientation, soils and micro-climates essential for the diverse building blocks needed to impart complexity. The Pinot Noir vines grow in deep red soil at an altitude of 320m above sea level, whilst the Chardonnay comes from vineyards at 100m to 200m above sea level.

about the harvest: The grapes are picked by hand in the early ripening stage.

in the cellar : The House of J.C. Le Roux was the first South African cellar to produce a demi-sec Cap Classique. La Vallée is a blend of predominantly Pinot Noir and Chardonnay. In the cellar the grapes are whole bunch pressed and left to settle overnight. Only the cuvée, or best quality free running juice is used for the base wine. After secondary fermentation in the bottle, the wine is left to mature on the lees for 12 months to develop complexity and character. The sediment is removed by the traditional French method of remuage and degorgement.



JC Le Roux

Stellenbosch

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