

JC Le Roux La Chanson NV

J.C. Le Roux La Chanson is a lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

This mouthful of sweetness is a perfect partner for mains or dessert. Try it with beef and butter bean curry or lemon cheese cake with blueberry coulis.

variety : Pinotage | Pinotage, Shiraz, Cabernet Franc
winery : JC Le Roux
winemaker : Elunda Basson
wine of origin : Stellenbosch
analysis : alc : 7.5 % vol rs : 75 g/l pH : 3.4 ta : 6.55 g/l
type : Sparkling style : Sweet
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 destination in the heart of Devon Valley in Stellenbosch. Here passion and craftsmanship merge to create an exuberant range of sparkling wines that express their individuality and inner vibrancy to suit every taste, mood and occasion. It all begins with the careful selection of grape varieties for their unique characteristics and flavour profiles allowing each sparkling wine in the Vivante range to express its own effervescent flavour enlivened by cascades of vivacious bubbles.

in the vineyard : The grapes are sourced from selected established vineyards in the Stellenbosch area planted between 1974 and 1982 at altitudes ranging from 160 to 215 metres above sea level. The grapes are selected from different vineyard sites to provide the diverse building blocks needed for the unique flavours, aromas and complexity of the carefully blended base wine.

about the harvest: The grapes are harvested by hand at 21.5° - 23.7° Balling and placed in small baskets to prevent bruising.

in the cellar : This sparkling wine is made predominantly of Pinotage grapes blended with other red varieties such as Shiraz and Cabernet Franc. The colour is extracted from the skins during the first 24 hours in the cellar. Fermentation is stopped by lowering the temperature to 0°C when the alcohol level of 7.5 vol % has been reached leaving 75g/l of natural grape sugar in the wine. The sparkle is created by infusing the base wine with CO₂.



JC Le Roux

Stellenbosch
+27.218658200
www.jcleroux.co.za