

JC Le Roux La Vallee Rose Demi-Sec NV

Delightfully refreshing with an enchanting salmon blush, this off-dry Rosé is a vibrant expression of Pinot Noir and Chardonnay. Time on the lees has imparted yeasty tones that waft through powerful berry flavours. It is the perfect choice for those who prefer the elegance of a well-crafted Cap Classique with just a hint of sweetness.

Serve with orange flavoured crêpes filled with passion fruit mousse and a scoop of melon sorbet.

variety : Pinot Noir | 100% Pinot Noir

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin : Devon Valley

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 Rosé 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..



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