

JC Le Roux MCC Brut NV

This is a refreshing Cap Classique that suits all palates. With its light yeasty tones and powerful Pinot Noir flavours, this stylish MCC complements any occasion. J.C. LeRoux Brut is a unique Méthode Cap Classique, for those who prefer the elegance of a MCC with just a hint of youthfulness.

It is a perfect match with oysters, seafood, fish dishes and smoked chicken.

variety : Pinot Noir | Pinot Noir, Chardonnay

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin : Stellenbosch

analysis : alc : 11.86 % vol rs : 10.0 g/l pH : 3.12 ta : 6.29 g/l

type : Cap_Classique

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

International Wine Challenge 2012 - Silver Medal
Decanter World Wine Awards 2012 - Commended

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 : Classic champagne varieties of predominantly Pinot Noir and a small component of 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.

in the cellar : The Brut is crafted in a fresh, youthful style achieved by hand-picking the grapes in the early ripening stage. 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 Brut 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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