

## Pierre Jourdan Tranquille NV

As the Pinot Noir is the predominant cultivar here, it's no surprise that we have such a lovely salmon colour. The palate is a mouth full of tiny berries with amazing flavours which challenges any dish, however it surprises one as it has such an elegant nose.

Asparagus, sushi, salads, a variety of Asian flavours, and other light meals.

**variety** : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

**winery** : Haute Cabrière

**winemaker** : Takuan von Arnim

**wine of origin** : Franschhoek

**analysis** : alc : 11.5 % vol   rs : 2.0 g/l   pH : 3.50   ta : 6.0 g/l

**type** : White   **style** : Dry

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

Cabrière has always been promoting the 'The True Marriage of Food and Wine' as the ideal setting for the enjoyment of its range of wines. Pierre Jourdan Tranquille is no exception.

We have always loved blending with Chardonnay and Pinot Noir for our Pierre Jourdan range, so we felt that we should share this magic with you. Tranquille is an elegant wine with a beautiful fragrant bouquet of fine berries and freshness. The lovely low alcohol is ideal for our hot South African weather and abundance of fresh seafood.

**in the cellar** : A new member of the Pierre Jourdan range, but it is not a 'Methode Classique' sparkling wine. Tranquille is a gentle wine without the lively bubbles that made Pierre Jourdan famous, however, the blend is nearly the same. It is an uncertified wine, therefore no vintage year is indicated. The emphasis of Tranquille being a 'still Champagne' type wine relates to the production process, whereby the juice is recovered from whole bunches of grapes that have not been crushed, which excludes the tannins out of the wine structure, creating the fine elegance.

