

Pierre Jourdan Blanc de Blancs 2016

Created in the traditional French method of bottle fermentation or 'Méthode Cap Classique'. Enjoy fresh lime and orange characteristics with hints of oak on the nose. The extended maturation period 108 of months ensures a soft, complex palate and a fine mousse.

The rich, full-bodied palate allows a wide range of pairings, doing especially well with rich seafood dishes and decadent desserts.

variety : Chardonnay | 100% Chardonnay

winery : Haute Cabrière

winemaker : Achim von Arnim

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 2.5 g/l pH : 3.4 ta : 5.5 g/l

type : Cap_Classique **style** : Dry **body** : Full **taste** : Fragrant

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

At Haute Cabrière, the von Arnim family specialises in wines created from Chardonnay and Pinot Noir grape varietals. This wine pays tribute to the versatility of Chardonnay.

