

## Pierre Jourdan Brut NV

A classic Champagne blend: 60% Chardonnay and 40% Pinot Noir. The lime characteristics of the Chardonnay predominate but are well supported by the Pinot Noir. Pierre Jourdan Brut is crisp, stimulating and rewarding on the palate.

The only way to start an evening or luncheon: Pierre Jourdan Brut is very versatile and can be enjoyed as an aperitif or as a refreshing drink at any time.

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

**winery :** Haute Cabrière

**winemaker :** Achim von Arnim

**wine of origin :**

**analysis:** alc : 12.0 % vol    rs : 3.5 g/l    ta : 7.8 g/l

**type :** Sparkling

**pack :** Bottle    **size :** 0    **closure :** Cork

**in the vineyard :** Pierre Jourdan Brut is produced solely from the cuvee juice of grapes grown on Cabrière in the Franschhoek valley. The distinguished dry elegance reflects the gentle characteristics of the Chardonnay and Pinot Noir grapes grown on this very demarcated terroir.

**in the cellar :** Style distinguishes the famous champagne houses of France. Chardonnay and Pinot Noir determine the style: Chardonnay contributes elegance, Pinot Noir intensity and richness.

