

Pierre Jourdan Brut Sauvage NV

Pierre Jourdan Brut Sauvage is oyster dry. The bouquet is unusually yeasty and the characteristics of the cuvée are confirmed in the name Sauvage. The colour is pale biscuit, and the finest of bubbles enliven the wine.

To be enjoyed with oysters, calamari and firm fleshed fish.

variety : Chardonnay | Chardonnay, Pinot Noir

winery : Haute Cabrière

winemaker : Achim von Arnim

wine of origin :

analysis : alc : 11.9 % vol rs : >1.0 g/l ta : 7.8 g/l

type : Sparkling

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

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. Pierre Jourdan Brut Sauvage, blended with the same percentage of Chardonnay and Pinot Noir as the Pierre Jourdan Brut, but only the first 200 litres of cuvee juice, selected to achieve elegance of taste. No dosage added. No sugar remains after the bottle fermentation.

