

# BRUT FRANCO-AMÉRICAINNE JCR

**Presentation of the wine :** *A blend from Premiers and Grand Crus terroirs. A nice roundness, gluttony and even more complexity due to its aging.*

**Grape varieties :**

*Chardonnay : 50 % , Pinot Noir : 40 % & Pinot Meunier : 10%*

*Malo-lactic Fermentation*

**Tank ageing:** *Inox tank*

*Chilling and filtration*

**Alcoholic degrees :** *12 %*

**Residual sugar :** *7 g/L*

**Mineral typicity :** *Clay and chalky*

## **Tasting**

**Type of Champagne :** *Robust "blanc"*

**The wine appearance :** *Beautiful gold with lemon yellow reflections, fluid and shiny assembly with delicate bubbles.*

**The nose:** *Aromas of plum, mirabelle and grilled almond*

**The palate :** *The palate is round with a nice freshness and complexity thanks to the different Pinots. A creamy effervescence with a subtle minerality derived from the elegance of Chardonnay.*

**Wine pairing :** *The "Famous Turkey" with Champagne*

**2nd Choice :** *Pan-fried duck foie gras with grilled figs.*