

PRESTIGE GRAND'MAISON JCR

Présentation of the wine : *An harmonious blend between Pinot Noir & Chardonnay. A wine with more intensity and power with a beautiful golden gown.*

Grape varieties :

Chardonnay : 50 % , Pinot Noir : 50 %

No malo-lactic fermentation

Tank ageing : *inox tank*

Chilling & Filtration

Alcoholic degrees : *12 %*

Residual s : *6 g/L*

Mineral Typicity : *Clay and Chalky*

Tasting

Type of Champagne : *Blanc*

The wine appearance : *Pale gold, sparkling*

The nose : *Citrus, lime, white flowers, blackcurrant, chalk and mint.*

The palate : *Freshness and exceptional minerality for a subtle melting of the chardonnays and pinots of the estate. Nice length.*

Wine pairing : *Walnuts of sweetbreads and roasted gambas tails, on a lemon sauce*

Autres accords : *Ceviche of sea bream*