

JCR Grand'Révolte

Presentation of the wine : *Champagne Grand Cru from the Côte des Blancs in Chouilly. Finesse and freshness, a subtil mineralogy with notes of citrus*

Grapes varieties :

Vintage Chardonnay : 100 %

malo-lactic fermentation

Tank ageing : *inox tank*

Chilling and filtration

Alcoholic degree : *12 %*

Résidual sugar : *5 g/L*

Mineral typicity : *Chalky*

Tasting

Type of Champagne : *Fresh White*

The wine appearance : *Bright gold color, extreme fine bubbles , sublimated by a persistant collar*

The nose : *Creamy chalk, white flowers of seringat, lemon and pear*

Le palate : *Fresh and mineral attack, creamy effervescence supporte by a fresh lemon acidity, for a slender, harmonious and melting finish.*

Wine pairing : *Grilled lobster with fine spices*

2nd Choice : *Seafood, spicy grilled octopus, chorizo and braised potatoes*