JEAN JOSSELIN

JEAN JOSSELIN 'LES BLANCS' CHAMPAGNE EXTRA BRUT

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This Wine

TECHNICAL DETAILS

The Estate
Since 1854, the Josselin family has owned vineyards on the exceptional land of the Seine Valley, situated to the south of Côtes de Bar and in the extreme south of the Champagne region in a village called Gyé-sur-Seine

Wine Making
Complete malolactic fermentation, three extractions and one filtration carried out before bottling. The bottles are stored on their sides, on wooden laths, for 3 years before disgorging.

Food Suggestions
Pairs well with blackened fish or grilled meats.

TASTING NOTES

Brilliant light yellow colour with subtle green glints. A persistent stream of fine, active bubbles. Complex, intense and qualitative nose with apricot, grilled almond, spice and butter notes, as well as a mineral quality. Discreet effervescence in the mouth with creamy bubbles preceding a full-bodied, balanced and long-lasting ensemble. Fruity (peach, pear) and spicy notes to create a flavour-some and harmonious overall experience.

Chardonnay grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (6 pc) & 1.5L (6 pc) & 3L (1 pc)
- Biodynamic
- Organic
- Family-Owned
- ABV%: 12.5
- Class: White

REVIEWS

Wine Enthusiast | 92

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VINTAGE IMPORTS
Importer & Distributor of Wines & Spirits