

JEAN JOSSELIN

JEAN JOSSELIN 'CUVÉE DES JEAN' CHAMPAGNE EXTRA BRUT

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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

The grapes are harvested by hand and pressed in whole clusters. After a 24 hour resting period, alcoholic fermentation occurs and complete malolactic fermentation is done followed by three extractions over the next 3-4 months. Blending and bottling with a metal cap for a minimum of 24 months in the vaulted cave.

Food Suggestions

Pairs well with oysters, mussels or shrimp.

TASTING NOTES

Yellow gold in color with a seductive nose of hawthorn, apple and strawberry compote. Lively and fresh on the palate, with a hint of white peach flavor.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc), 375 (12 pc) & 1.5L (6 pc)
- Biodynamic
- Organic
- Family-Owned
- ABV%: 12.5
- Class: White

REVIEWS

Wine Spectator | 91

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

