

JEAN JOSSELIN

JEAN JOSSELIN 'ALLIANCE' 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.

Food Suggestions

Pairs well with fresh lobster, shrimp or sea scallops.

TASTING NOTES

Straw yellow colour. Fresh nose with hints of acacia, quince and mint. As it hits the mouth, the Chardonnay's freshness makes its mark. The Pinot Noir provides an elegant, flattering fruity quality, with a lemony finish.

[View Tech Sheet Here](#)

Pinot Noir & Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Biodynamic
- Organic
- Family-Owned
- ABV%: 12.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

