

JEAN JOSSELIN

JEAN JOSSELIN 'CONTEXTURE' EXTRA BRUT CHAMPAGNE

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TECHNICAL DETAILS

The Estate

The Josselin family have been winegrowers for generations, acquiring their first vineyard in 1854 on the land abutting Gyé sur Seine, a champagne village crossed by the Seine river.

Wine Making

Vinification consisted of a complete malolactic fermentation, three extractions and one filtration carried out before bottling.

Food Suggestions

Pairs well with peppered monkfish in white sauce and gingerbread.

TASTING NOTES

This charming wine has a pale yellow color with fine, creamy bubbles. A classic nose for this traditional blend: mineral, spices, white flowers and red fruits combine for a mouthwatering prelude to the first sip. The palate is soft with excellent structure and a lingering, satisfying finish.

50% Chardonnay, 30% Pinot Noir and 20% Pinot Meunier. grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

