

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

[WWW.CHAMPAGNEJEANJOSSELIN.FR/POUR-PHILOSOPHY-26.HTML](http://WWW.CHAMPAGNEJEANJOSSELIN.FR/POUR-PHILOSOPHY-26.HTML)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

