

JEAN JOSSELIN

JEAN JOSSELIN AUX ORIGINES CHAMPAGNE EXTRA BRUT

CHAMPAGNE • FRANCE • EUROPE

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

Made with fruit selected from the best vineyards. 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 foie gras or poultry with a rich sauce or roux.

TASTING NOTES

This powerful wine was named after the creator of House of Jean Josselin—Cordon Royal. It has a golden yellow color with a powerful and complex nose of brioche, butter, honey, biscuit, baked pear and cinnamon. It has a full-bodied palate and a lingering, satisfying finish.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

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

REVIEWS

Wine Enthusiast | 92

Jeb Dunnuck | 90

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

