



HOUSE OF TOWNEND

Jules Larose Blanc de Blancs Brut N.V.

Price	£10.19
Code	JULE005

This really surprised us - a bargain fizz that delivers on favour - showing a high degree of richness, complexity and a lovely fresh floral character that deepens with flecks of mature toasty fruit and green apples. A beautiful Blanc de Blancs sparkling wine by the renowned winery Les Grands Chais de France.

Tasting Notes:

A clear golden body with green highlights with a stream of many fine bubbles and a wonder persistence. A fruity bouquet with notes of white fruits and brioche hints. Fresh and fruity on the palate. Flavours of apricots and white peach. An elegant and refined wine, which is both powerful and well-balanced.





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Specification	
Vinification	The grapes are harvested and gently pressed, go through a cold settling, then yeast and finally fermentation at a low temperature. Bottle fermentation takes place in pressure tanks for 6 months. These 6 months of ageing will give this superior sparkling wine its complexity. Relatively light clay and limestone soil which lends itself well to growing white grapes for blending into base wine destined for bottle fermentation.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	France
Region	France
Type	Sparkling Wine
Grape Mix	Colombard, Macabeo, Malvoisie, Chenin Blanc
Genres	Practising Organic, Sparkling
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Les Grands Chais
Producer Overview	Les Grands Chais de France (LGCF) was founded in 1979 by Joseph Helfrich, privileged partner of vintners in the major regions of France, grower-breeder at the head of more than 2000 hectares of vineyards, the GCF Group has become in the space of a generation, a major player in Alsace, in the Jura, Diois, Languedoc, Bordeaux, the Loire Valley and recently in Burgundy. It is now the leading private winemaker in France.
Closure Type	Cork
Food Matches	Superb as an aperitif or to accompany light dishes including scallops, grilled fish and even light dishes such as poultry.