

Jules Larose Blanc de Blancs Brut N.V.

Price Code £10.19 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.





FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
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| Vinification | The grapes are harvested and gently pressed, go through a cold settling, then yeasting 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 |
| Туре | Sparkling Wine |
| Grape Mix | Colombard, Macabeo, Malvoisie, Chenin Blanc |
| Genres | Practising Organic |
| 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. |