



## HOUSE OF TOWNEND

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### René Jolly Blanc de Noirs Brut

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<b>Price</b>	£38.49
<b>Code</b>	RENE010

A great value, organic, grower Champagne which offers amazing value for such a special wine.

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#### **Tasting Notes:**

Yellow straw in colour, there are aromas of biscuit, pastry and red fruits. On the palate red berries and freshly baked bread. Fruity and rounded.

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Specification	
Vinification	Pierre-Eric uses the principles of lutte raisonnée, mostly avoiding chemicals and fertilisers. One of the only Champagne producers to employ Dégorgement à la volée. This is a traditional method of disgorgement. No ice is used and instead they hold the bottle vertically and use pliers to quickly tear off the capsule and let the yeast deposit that has accumulated.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Côte des Bar
Type	Champagne
Grapes	Pinot Noir
Genres	Sparkling, Vegetarian
Vintage	NV
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne René Jolly
Producer Overview	A family owned business founded in 1737. Pierre-eric took the reigns in 2000 instilling lutte raisonnée principles preferring some natural and biodynamic techniques. Their vineyard is 100% independent.
Closure Type	Crown cap
Food Matches	Try with Moules Marinières