



# PIERRE JOURDAN

*Méthode Cap Classique*  
FRANSCHHOEK

## PIERRE JOURDAN BELLE ROSE

Named after the French Huguenot to whom the original Franschhoek farm was granted, the Pierre Jourdan Méthode Cap Classique range consists of three wines; Brut, Belle Rose and the flagship Blanc de Blancs.

### VINEYARDS

Our harvest for Méthode Cap Classique starts early in January to allow for a lower sugar level, between 18 and 19 degrees balling, giving the wine a potential alcohol of 10.5% before the second fermentation in the bottle. The fruit is mainly sourced in Franschhoek and the balance in Robertson.

### WINEMAKING

We aim to use only Pinot Noir for the Belle Rose, but depending on vintage, a small percentage of Chardonnay will be added for freshness. The Pinot Noir is hand-harvested and whole bunched pressed straight away. The juice is fermented in stainless steel tanks to create the base wine, whereafter the liqueur de tirage is added which allows for a second fermentation in the bottle over the next 12 months, creating a delicate bubble over time. The riddling process or remuage have the bottles turned over 7 days to allow the yeast to collect in the neck of the bottle, before degorging. The dosage is added to the bottle whereafter it is sealed with cork and wire hood.

### TASTING NOTES

The Belle Rose has a voluptuous nose of strawberries and cream, followed by fresh acidity and red fruit on the palate. The colour is a rich pink, hence the name Belle Rose, which means 'beautiful rose,' and was given to the wine by Cellar Master Takuan von Arnim's grandmother.

### AGEING POTENTIAL

Our Belle Rose is aged at our cellar to ensure maximum enjoyment when purchased, however, it can benefit from further ageing for up to 3 years.

### SERVING SUGGESTIONS

This wine pairs well with salmon and trout, as well as lighter dishes with vinaigrette based sauces. Think delicate fruity flavours to get the best out of this delicate and elegant MCC.

### ANALYSIS

ALC: 12.0% pH: 3.3 TA: 5.6g/L RS:3.4g/L

