



PIERRE JOURDAN

Méthode Cap Classique

FRANSCHHOEK

PIERRE JOURDAN BLANC DE BLANCS

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

The Chardonnay for this wine was harvested in 2010 on the farm in Franschhoek. 2010 was a good year characterized by mild weather and cooler nights, which contributed to a balanced acidity and intensity of flavour. Grapes were hand-harvested between 18 and 19 degrees Balling, giving the wine a potential alcohol of 10.5% before the second fermentation in bottle.

WINEMAKING

Hand-harvesting took place early morning, to ensure cool temperatures, and the grapes were whole-bunch pressed straight away. Fermentation was completed in stainless steel tanks whereafter 40% of the wine was transferred to barrels to be aged for 4 months. After maturation the two components were blended again. Three days before bottling, the sugar was elevated, starting a separate yeast culture. This is known as 'Tirage'. On the day of bottling, the yeast culture was added to the wine and then bottled. This wine was matured on the lees in the bottle for 72 months, whereafter riddling and degorgement took place. The extended maturation period ensures a soft, complex palate and a fine mousse.

TASTING NOTES

This award winning Méthode Cap Classique shows fresh lime and orange zest with hints of well integrated oak on the nose. The mouthfeel is rich and creamy, with toasted nuts, biscotti and a fresh zesty mousse.

AGEING POTENTIAL

This wine is aged at our cellar to ensure maximum enjoyment when purchased. It can benefit from further ageing for up to five years.

SERVING SUGGESTIONS

This well matured MCC pairs perfectly with a variety of seafood and meat dishes due to its rich and full-bodied palate. Serve chilled at 6 °C.

ANALYSIS

ALC: 12% RS: 1.8g/l TA: 5.8g/l pH:3.3

