



PIERRE JOURDAN

MÉTHODE CAP CLASSIQUE

FRANSCHHOEK

MCC BLANC DE BLANCS

HISTORY

The Pierre Jourdan range was named after the French Huguenot to whom the original Franschhoek farm was granted. With a 4.5 Platter Guide rating, the Blanc de Blancs is the flagship MCC.

VARIETALS

Chardonnay

TASTING NOTES

The Chardonnay for this wine was hand-harvested from the best vineyards on the Franschhoek property. Forty percent of the wine was matured in French oak barrels for four months for added complexity. The wine expresses fresh lime and orange characteristics with hints of oak on the nose. The extended maturation period of 72 months ensures a soft, complex palate and a fine mousse.

FOOD PAIRING

This well-matured MCC pairs perfectly with a variety of seafood and meat dishes due to its rich and full-bodied palate.

ANALYSIS

RS 2.5g/L ALC 12% pH 3.4 TA 5.5g/L

www.pierrejourdan.co.za

