



# PIERRE JOURDAN

MÉTHODE CAP CLASSIQUE

FRANSCHHOEK

## MCC BRUT

### HISTORY

The Pierre Jourdan range was named after the French Huguenot to whom the original Franschhoek farm was granted. This wine was first produced by Achim von Arnim in 1986, making this the first wine in the Pierre Jourdan portfolio.

### WINE OF ORIGIN

Western Cape, South Africa

### VARIETALS

Chardonnay (85%) and Pinot Noir (15%)

### TASTING NOTES

This wine was produced in the traditional French method of bottle fermentation, known in South Africa as 'Méthode Cap Classique'. Expect delicate yeasty aromas on the nose, complemented by fresh citrus flavours and a crisp acidity.

In typical French tradition Chardonnay allows for freshness, while Pinot Noir contributes to the body and structure of the wine.

### FOOD PAIRING

Pairs well with lighter fish dishes, oysters, salads and goats' cheese. To showcase its versatility it can also be paired with baked desserts like apple pie and also complements sweeter desserts well by balancing and cleansing the palate.

### ANALYSIS

RS 4.2g/L ALC 12% pH 3.25 TA 6.4g/L

[www.pierrejourdan.co.za](http://www.pierrejourdan.co.za)

