



Champagne Jean de Villaré, Millésime Brut, Vallée de la Marne, Champagne, France, 2015



PRODUCER PROFILE

Champagne Jean de Villaré is produced by Baron-Fuente in the Vallée de la Marne, where Pinot Meunier is king.

Their Grande Réserve Brut is a blend representative of the region, with a strong Pinot Meunier dominance and much finesse from the 35% Chardonnay in the blend.

WINEMAKING

9 years of bottle ageing.

TASTING NOTE

Fine and delicate bubbles that emphasise the deep golden coloured robe. Elegant and spicy with hints of walnuts and fresh ripe apricot. Rich in the mouth and revealing a sweetness that is balanced well by the acidity. On the finish is zesty green citrus fruits and some orange flavours.

FOOD MATCHING

As an aperitif, and with seafood, fish, stuffed roasted capon, turkey and cheeses.

Product code: 5695

TECHNICAL DETAILS

Varieties:

Chardonnay 50%
Pinot Meunier 35%
Pinot Noir 15%

Features:

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Champagne

Case Size: 6 x 75cl

Oak Ageing

Order online or email orders@alliancewine.com