Poilver Jacques
Champagne Brut

Varietal: 50% Pinot Noir and 50% Pinot Meunier.

Practice:

Soil:

Dry Extract: gr / liter

Age of Vine:

Appellation: Champagne

Production: cs

Alcohol %: 12.5

Acidity: gr / liter.

Soil:

Residual Sugar: gr / liter

Tasting Notes: Exhibits a pale straw color with ample aromas of white peaches and stone fruit. Forthright biscuity notes and brioche complement the fruit aromas reflecting a subtle "British" style of bubbles. Harmonious on the palate, the Brut is classy and long on the palate

Aging: Kept on the lees for 3 years before disgorgement and final preparation.

Food Pairing: Meaty & Oily Fish, Shellfish, Crab & Lobster.

Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556
www.classicowines.com