

THIBAUT-JANISSON BLANC DE CHARDONNAY N.V.

Virginia Sparkling Wine”Methode Traditionnelle”



Cuvée

Non Vintage Blend

Varietal

100% Chardonnay

Appellation

100% Virginia

Winemaking Notes

The grapes are handpicked in small baskets late August and are gently pressed as whole clusters. After a settling of 24 hours, the juice is inoculated with selected Champagne yeast and ferments in stainless steel tanks at low temperature. Once the fermentation is over, the wine ages on the fine lees until the spring of the following year.

The blend is then put together and cold-stabilized prior to bottling. The bottling occurs in the spring when the cellar temperature is conducive to a second fermentation in the bottle. The now sparkling wine will age on the yeast for over 24 months. At disgorging, a small amount of dosage liquor is added in order to balance the natural acidity.

Tasting Notes

Clean, crisp and refreshing! With scents of white flowers, apples and pears. This sparkling wine is elegant and complex with vibrant aromas, and fine active streamers. The depth of complexity is elegant and the intricate nuances of the terroir fill the nose and stimulate the palate. It's full of youthful, bright and alert acidity.

