MILLÉSIME BY JCR

SPIRIT OF THE VINTAGE

The estate's first vintage, produced from a selective harvest of old vines Grand Cru in Chouilly.

TECHNICAL CHARACTERISTICS

- *Chardonnay: 100%*
- *Cuvée must only*
- *No malolactic fermentation*
- *Aged in stainless steel vats*
- *Filtration and cold stabilization*
- *Alcohol content: 12%*
- *Dosage: 5 g/L*
- *Aged for at least 8 years in the cellar*
- *Mineral character: Chalky*

TASTING NOTES

- *Color: Pale gold, with a discreet, elegant, and refined collar of bubbles.*
- *Nose: Aromas of citrus, mirabelle plum, apricot, and raisins. Later, beeswax and lightly spiced pastries.*
- *Palate: Pure on the attack, thanks to the selection of first juices, enhanced by the touching minerality. Deep and caressing on the palate. Tart finish accompanied by a gentle and intense warmth. Long finish.*

FOOD PAIRINGS

- *Signature: Shellfish marinières or Aquitaine caviar*