

Jean D'Arry Blanc de Blancs Brut NV



Region

A wide range of sparkling wines are produced by the Charmat Method, which involves a secondary fermentation within a pressurised tank before transfer into bottle. This method produces sparkling wines for early drinking, often blended from appropriate grape varieties sourced from many regions and blended to achieve a balanced wine.

Producer

Located in Tournan, in the heart of the Loire region, the Compagnie Française des Grands Vins are the foremost producer of sparkling wines. Here the chalk caves provide ideal cool maturation for a wide range of Loire sparkling wines and Vins Mousseux sourced from throughout France. CFGV has become the largest producer of sparkling wines in France and the leader of the French sparkling wine market (excluding Champagne).

Tasting Notes

Made using the Charmat method, this delightful sparkling wine from Compagnie Française des Grands is easy drinking and perfect for any event. Fresh and fruity on the nose, with notes of peaches and white floral aromas. Hints of apple and citrus fruits carry throughout the palate and balanced by a mouth-tingling acidity and soft and persistent mousse. Lingering on the finish, this wine is a great entry to French sparkling wine.

Food

Perfect as an aperitif with starters or to accompany seafood or white meat dishes.

Technical Information

Country	France	Dry/Sweet Style	Dry
Region	France (Charmat Method)	Alcohol Content	11%
Grape(s)	Ugni Blanc (100%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Crisp	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: No
Body Style	Medium bodied		
Sustainable	No		



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