



HOUSE OF TOWNEND

René Jolly Blanc de Noirs Brut

Price £38.49
Code RENE010

A great value, organic, grower Champagne which offers amazing value for such a special wine.

Tasting Notes:

Yellow straw in colour, there are aromas of biscuit, pastry and red fruits. On the palate red berries and freshly baked bread. Fruity and rounded.





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Specification

Vinification Pierre-Eric uses the principles of lutte raisonnée, mostly avoiding chemicals and fertilisers. One of the only Champagne producers to employ Dégorgement à la volée. This is a traditional method of disgorgement. No ice is used and instead they hold the bottle vertically and use pliers to quickly tear off the capsule and let the yeast deposit that has accumulated.

ABV 12%

Size 75cl

Drinking Window Drink now

Country France

Region Champagne

Area Côte des Bar

Type Champagne

Grapes Pinot Noir

Genres Sparkling, Vegetarian

Vintage NV

Style Brut

Body Rich, full flavoured and toasty

Producer Champagne René Jolly

Producer Overview A family owned business founded in 1737. Pierre-eric took the reigns in 2000 instilling lutte raisonnée principles preferring some natural and biodynamic techniques. Their vineyard is 100% independent.

Closure Type Crown cap

Food Matches Try with Moules Marinières