



Jean Le Long Prestige Cuvée

Vintage: 2007
Origin: Coastal Region,
Variety: 100% Chardonnay.

Vineyard Management:

The chardonnay for this cuvée is exclusively selected from cooler climate vineyards. Harvest commenced early at lower sugar levels to achieve the desired natural freshness for the making of pristine base wine in the classical Méthode Cap Classique style.

Winemaking:

Grapes were whole bunch pressed in separate lots, with only the first 500 litres per ton of the best juice extracted. After cold settling for 48 hours, the clear juice was then racked from the lees and fermented at 16°C. With first fermentation complete, the tank was filled and left on the primary lees up until blending. Only the best quality chardonnay components were selected for the final blend of the base wine that was then stabilized and filtered.

The sugar level of the wine was adjusted to 24g/l followed by the addition of the 'liqueur de tirage' (yeast) for the second fermentation in the bottle where the magic of the MCC bubble transpires. Extended maturation of 60 months on the lees followed by a further year on the cork was allowed. Low dosage allows for the natural character of the base wine to shine.

Tasting Notes:

Pale gold with a flourish of tiny bubbles exploding with enticing lemon cream, pink grapefruit and discreet almond biscotti aromas that carry through to an intricate palate detailed with a tight core of lemon and orange zest, rich roast nuts and flattering minerality finishing with extraordinary length and freshness.

Food Matches:

A wine with versatile food pairing potential. Try it with rich seafood such as seared scallops, grilled lobster and seafood risotto. Also goes well with terrines, jambon and aged hard cheeses.

Technical Analysis:

Alcohol 12.5%
Residual Sugar 2.0 g/l
Total Acid 6.9 g/l
pH 3.32

Barcodes: Unit: 6001506906357 Case: 16001506906545