



## Jacques Bardelet Brut NV

### The Facts

<b>Producer</b>	Les Roches Blanches
<b>Winemaker</b>	Marjorie Navarre
<b>Varietal(s)</b>	Pinot Noir 60%, Pinot Meunier 30%, Chardonnay 10%
<b>Country / Region</b>	France, Champagne
<b>Vintage</b>	NV
<b>ABV</b>	12%
<b>Residual Sugar</b>	10<x<13g/l
<b>Case Size</b>	6 x 75cl
<b>Oak Treatment</b>	Unoaked
<b>Other Varietals Available?</b>	Yes

### Product Information

S.A Les Roches Blanches was founded in 1994 by Nicolas Gueusquin, a young and dynamic entrepreneur. The négociant is based in Dizy, just outside Epernay. Today, the négociant operates in a newly built, modern winery with thermo-regulated stainless steel vats, underground chalk cellars and 40 gyropalettes. Les Roches Blanches uses the traditional Champagne method and the wines are matured for two years in chalk cellars in Dizy.

### Tasting Notes

Delicate and discreet aromatics with a lively mousse and soft mouthfeel. A well balanced Champagne with a delightful finish.

### Food Match

Fish, White meats

### Wine Style

Sparkling

### Wine Suitability

<b>Vegetarian</b>	No
<b>Vegan</b>	No
<b>Allergens</b>	Sulphites