

HB Wine Merchants presents wines from: **Jean Josselin**



FRANCE

Audace Rosé Extra Brut

Champagne



Brand Highlights

- 100% Pinot Noir from a multi-generational family business with a philosophy to produce high quality & approachable wines
- Grower/Estate that owns 12 Ha of vineyards in Gyé-sur-Seine, located on the southern tip of Champagne region
- Adheres to sustainable agricultural/viticulture methods Terra Vitis; certified HVE3 (High Environmental Value Level 3, highest certification level); Vigneron Independent

The Estate

Since 1854, the Josselin family has owned vineyards on the exceptional land of the Seine Valley, situated to the south of Côtes de Bar and in the extreme south of the Champagne region in a village called Gyé-sur-Seine. Jean Josselin built up his vineyards among the best slopes and in 1957 he created his own brand: Champagne JEAN JOSSELINE. In 1980, his son Jean-Pierre joined the family business and invested in vine management and vinification. He and his wife Veronique expanded the winery to include magnificent vaulted cellars to support the entire winemaking process. Their children, Lucile and Jean-Felix, joined the business in 2010 with Jean -Felix taking over the winemaking duties. Since 1992, Champagne Jean Josselin has been a member of Champagne's Regional Federation of Independent Winegrowers. The estate covers almost 12 hectares and the wines are made from 100% Estate fruit— Pinot Noir, Chardonnay, Pinot Meunier. The Côtes de Bar vineyards are formed from Jurassic hillsides, established on Kimmeridgian limestone and clay soil. A true artisanal grower/producer.

Wine Making

Jean-Félix and his father Jean-Pierre look for a particular gastronomic aspect in their rosé, and after years of experimentation, they found a particular single parcel of older vines (40 years average) delivers this. The grapes are sorted twice, then destemmed 100%. A portion of the grapes are macerated for 24-36 hours (depends on year). The wines are tasted every two hours until they get exactly the aromatic notes they're looking for. The rest of the destemmed grapes from that parcel are run through the Coquard basket press, which has a four-hour press time involving 100% manual labor. Then the macerated juice and the "free-run" juice from the press are blended together, put into a settling tank, and complete malolactic fermentation is done followed by three extractions over the next 3-4 months. Blending and bottling with a metal cap for a minimum of 24 months in the vaulted cave. Dosage is 3g/L.

Tasting Notes

This "rosé of maceration" is made in a complex manner and to our exacting standards. It's eye-catching rich red color begs you to inhale its rich and fruity aromas of red currants and raspberries. Seductive mouthfeel with balance and persistent red fruit make this a sexy wine for all occasions.....picnic fruit salad, easy grilled salmon or a delicious raspberry tart dessert.

Press



Product Specifications

- Available in: 750mL, 1.5L w/Natural Cork
- 750ml UPC: 8 75734 00834 5
- 750ml SCC: 1 08 75734 00834 2
- 750ml Case (in.): 20.7 x 13.7 x 3.9
- 1.5L UPC: 8 75734 00836 9
- 1.5L SCC: 1 08 75734 00836 6
- 1.5L Case (in.): 18 x 12 x 17