

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



FRANCE

## Jean Josselin Contexture [Extra Brut]

Champagne



### Brand Highlights

- A blend of 50% Chardonnay + 30% Pinot Noir + 20% Pinot Meunier
- Multi-generational family business with a philosophy to produce high quality, approachable & friendly 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

The grapes are harvested by hand and pressed in whole clusters. After a 24 hour resting period, alcoholic fermentation occurs 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. The Dosage is 4.5 grams per liter.

### Tasting Notes

This charming wine has a pale yellow color with fine, creamy bubbles. A classic nose for this traditional blend: mineral, spices, white flowers and red fruits combine for a mouthwatering prelude to the first sip. The palate is soft with excellent structure and a lingering, satisfying finish. Enjoy this wine with textured white fish like grouper and monkfish. Or pair with gingerbread for a spicy dessert!

### Press



### Product Specifications

- Pack: 750mL/6 [Cork]
- UPC: 8 75734 00833 8
- SCC: 1 08 75734 00833 5
- Case: 20.7" x 13.7" x 3.9"