

# SÉLECTION VIVANTE LA FLEURETTE

THE HOUSE OF  
**J·C·LE ROUX**  
1704

## THE HOUSE OF J.C. LE ROUX,

South Africa's leading sparkling wine producer and first dedicated cellar with French Huguenot roots dating back to 1704, is a world-class destination in the heart of Devon Valley in Stellenbosch.

Here passion and craftsmanship merge to create an exuberant range of sparkling wines that express their individuality and inner vibrancy to suit every taste, mood and occasion. It all begins with the careful selection of grape varieties for their unique characteristics and flavour profiles allowing each sparkling wine in the Vivante range to express its own effervescent flavour enlivened by cascades of vivacious bubbles.



### THE VINEYARDS

The grapes were sourced from various established vineyards in the Western Cape region planted at altitudes ranging from 50 to 300 metres above sea level. The grapes are selected from different vineyard sites to provide the diverse building blocks needed for the unique flavours, aromas and complexity of the carefully blended base wine.

### WINEMAKER'S COMMENTS

This lively passion pink sparkling wine entices all the senses. It reveals a delightful melange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit. This exuberant bubbly perfectly balances freshness and sweetness with its playful palate of strawberry and sensual plum flavours followed by the richness of Muscat. It is pure femininity in a bottle and is sure to uplift any occasion.

### FOOD PAIRING

This is a wonderful combination with bacon and camembert flapjacks topped with fresh berries; or try it with a decadent white chocolate cheesecake with a berry coulis.

### ANALYSIS

Sparkling Wine Style	Sweet
Residual Sugar	75 g/l
Extract	101.9 g/l
Alcohol	7.5 vol %
Acidity	6.5 g/l
pH	3.4

### THE WINEMAKING

This sparkling wine is made of a blend of carefully selected white and red grape varieties, comprising Sauvignon Blanc (60%), White Muscadel (30%), Pinotage (5%), and Shiraz (5%). The grapes were harvested by hand at 22° - 23° Balling. The colour was extracted from the skins during the first 24 hours in the cellar. Fermentation was stopped by lowering the temperature to 0°C when the alcohol level of 7.5 vol % had been reached, leaving 75 g/l of natural grape sugar in the wine. The sparkle was created by infusing the base wine with CO<sub>2</sub>.

