

LA CHANSON

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 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.

THE WINEMAKING

This sparkling wine is made predominantly of 25% Sauvignon Blanc, 25% White Muscadel, 25% Shiraz and 20% Cabernet Sauvignon and 5% Pinotage. The grapes were harvested by hand at 20° – 24° Balling and placed in small baskets to prevent bruising. 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 CO₂.

WINEMAKER'S COMMENTS

This lively, ruby-red sparkling wine reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

FOOD PAIRING

This mouthful of sweetness is a perfect partner for mains or dessert. Try it with beef and butterbean curry or lemon cheesecake with blueberry coulis.

ANALYSIS

Sparkling Wine Style	Sweet
Residual Sugar	75 g/l
Alcohol	7.5 vol %
Acidity	6.55 g/l
pH	3.4

