



# LE DOMAINE

## 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 Sauvignon Blanc grapes (80%) blended with White Muscadel (20%). The grapes were harvested by hand at 21.5° – 22.5° Balling and placed in small baskets to prevent bruising. In the cellar, the juice of the two grape varieties was kept separate and skin contact allowed for just two hours. 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>.

### WINEMAKER'S COMMENTS

This is a delightful sparkling wine that comes alive on the palate. It has all the finesse and freshness of a Sauvignon Blanc intertwined with the gentle sweetness of the Muscadel while keeping its crisp youthfulness intact. Low in alcohol, with mouth-filling sweetness and a clean finish, it is truly a sparkling wine to enliven any occasion.

### FOOD PAIRING

This is a great indulgence for zesty Thai chicken curry and the perfect partner for a traditional brandy pudding.

### 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

