

## Jacques Bardelot Brut NV

### THE FACTS

**Producer:** Les Roches Blanches  
**Winemaker:** Marjorie Navarre  
**Varietal(s):** Pinot Noir 60%, Pinot Meunier 30%, Chardonnay 10%  
**Country:** France  
**Region:** Champagne  
**Vintage:** NV  
**ABV:** 12%  
**Residual Sugar:** 10  
**Case Size:** 6x75cl  
**Closure:** Agglo plus tow part of Liege  
**Other Varietals Available?:** Yes

### BACKGROUND INFORMATION

S.A Les Roches Blanches was founded in 1994 by Nicolas Gueusquin, a young and dynamic entrepreneur. The négociant is based in Dizy, just outside Epernay. Today, the négociant operates in a newly built, modern winery with thermo-regulated stainless steel vats, underground chalk cellars and 40 gyro-palettes. Les Roches Blanches uses the traditional Champagne method and the wines are matured for two years in chalk cellars in Dizy.

### TASTING NOTE

Delicate and discreet aromatics with a lively mousse and soft mouthfeel. A well balanced Champagne with a delightful finish.

### FOOD MATCH

Fish, White meats

### WINE STYLE

Brut Champagne

### OAK TREATMENT

Unoaked

### WINE SUITABILITY

**Vegetarian:** No  
**Vegan:** No  
**Allergens:** Sulphites

