



PIERRE JOURDAN

MÉTHODE CAP CLASSIQUE

FRANSCHHOEK

MCC BELLE ROSE

HISTORY

The Pierre Jourdan range was named after the French Huguenot to whom the original Franschhoek farm was granted. This wine was given the name of *Belle Rose* by Takuan von Arnim's grandmother, after seeing the beautiful pink colour with Belle Rose translating to 'beautiful rose'.

WINE OF ORIGIN

Western Cape, South Africa

VARIETALS

Pinot Noir

TASTING NOTES

This wine was produced in the traditional French method of bottle fermentation, known in South Africa as 'Méthode Cap Classique'. A period on the skins allowed for the Pinot Noir juice to extract less colour, resulting in a beautiful salmon pink colour. The wine was matured on the lees in bottle for 12 months. Expect a full nose of strawberries and cream, followed by fresh acidity and red fruit on the palate.

FOOD PAIRING

This wine pairs well with salmon and trout, as well as lighter dishes with vinaigrette based sauces. Think fruity flavours to get the best out of this delicate MCC.

ANALYSIS

RS 5.1g/L ALC 12.0% TA 6.9g/L pH 3.2

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