



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## René Jolly Blanc de Noirs Brut

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**Price** £137.99  
**Code** RENE010

A great value, organic, grower Champagne which offers amazing value for such a special wine.

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### Tasting Notes:

Yellow straw in colour, there are aromas of biscuit, pastry and red fruits. On the palate red berries and freshly baked bread. Fruity and rounded.

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Specification	
<b>Vinification</b>	Pierre-Eric uses the principles of lutte raisonnée, mostly avoiding chemicals and fertilisers. One of the only Champagne producers to employ Dégorgement à la volée. This is a traditional method of disgorgement. No ice is used and instead they hold the bottle vertically and use pliers to quickly tear off the capsule and let the yeast deposit that has accumulated.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Côte des Bar
<b>Type</b>	Champagne
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	Vegetarian
<b>Vintage</b>	NV
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne René Jolly
<b>Producer Overview</b>	A family owned business founded in 1737. Pierre-eric took the reigns in 2000 instilling lutte raisonnée principles preferring some natural and biodynamic techniques. Their vineyard is 100% independent.
<b>Closure Type</b>	Crown cap
<b>Food Matches</b>	Try with Moules Marinières