



Fact Sheet

J.C. Le Roux Le Domaine

The House of J.C. Le Roux

The House of J.C. Le Roux is South Africa's only cellar dedicated entirely to the craft of making sparkling wine. Located in the heart of picturesque Devon Valley on the outskirts of Stellenbosch, the cellar is the country's leading sparkling wine producer and is recognised for its passion, craftsmanship and expertise, making fun loving bubblics and fine vintage Cap Classiques to suit every palate.

The vineyards

The grapes are sourced from selected vineyards in the Western Cape planted at altitudes ranging from 50 to 300 metres above sea level. The Sauvignon blanc and White Muscadel grapes are selected from different established vineyard sites to impart complexity to the wine.

The winemaking

This sparkling wine is made predominantly of Sauvignon blanc grapes (80%) blended with White Muscadel (20%). The grapes are 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 wines is kept separate and skin contact is allowed for two hours. After fermentation for 8 days, the sparkle is created by impregnating the wine with CO².

Winemaker's comments

J.C. Le Roux Le Domaine is a delightful sparkling wine that comes alive on the palate. This appealing sparkling wine 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 its mouth-filling sweetness and clean finish, it is truly a sparkling wine to enliven any occasion.

Analysis

Residual Sugar	75 g/l
Extract	101.9 g/l
Alcohol	7,5 vol %
Acidity	6,5 g/l
pH	3,0