

## **BRUT CUVÉE JACOB'S CREEK ESTABLISHED 1847 11,5%**

[www.jacobs creek.com](http://www.jacobs creek.com)

**VISUAL ANALYSIS:** brilliant, intense straw yellow and the bubble are fine, numerous and persistent.

**OLFACTORY ANALYSIS:** yeasts, white plum, pear, pineapple, lemon marmalade and white flowers.

**GUSTATIVE ANALYSIS:** there is a great presence of carbon dioxide, a good salivation, a bitter tendency at the end and a well body-structured sensation. The gustative aromatic persistence is about 2/3 seconds.

**WINE-FOOD COMBINATION:** sole paupiettes with beurre blanc

- The sweet tendency of the fish is counterweighing the bitterish tendency of the aftertaste of the wine
- The fatness of the sauce is counterbalancing the salivation of the sparkling wine
- The sweet tendency of the fish fillets is compensating the presence of carbon dioxide of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

**PRICE-QUALITY RELATION:** good                      *approximately 14,00 AUD*

### **Standard Drinks 6.8**

**Preservative (220) added / This product may contain traces of the fining agent milk**

**Caution: wine should be served chilled. When removing closure hold cork and rotate bottle slowly. Keep cork pointed away from your body and others. Store bottle and laid down.**