

PRODUCER:

Smolis Vineyard Jan Smolis

WINE NAME | VINTAGE:

Jean Thierry Smolis Brut 2016

WINE TYPE | REGION, COUNTRY:

Sparkling wine, dry - Łódź, Poland

SHORT WINE DESCRIPTION:

Jean Thierry Smolis Brut, a cuvée of Seyval Blanc and Chardonnay, which matured for 9 years on the lees. In the glass, it has a golden color and an intense aroma of yellow apples, quince, orange blossom, with a slight hint of bruised apple, almonds, and bread crust. On the palate, it is surprisingly fresh, restrained, dry, with medium, fairly soft acidity and fine bubbles. There is also plenty of creaminess and a bready, well-baked crust character. Alongside citrus, apples, and quince, walnuts also appear. Intense in flavor with a long, pleasant finish.

OENOLOGICAL DETAILS:

Grape variety/varieties: Seyval Blanc 80%, Chardonnay 20%

Grape origin:

- **Location:** Brzeziny, in the immediate vicinity of the Łódź Hills Landscape Park
- **Soil:** thin layer of soil, class IV, clay deeper down
- **Exposure / site:** south-western, forest edge

Vinification:

- **Harvest:** hand-picked
- **Fermentation:** fermentation in a stainless steel INOX tank
- **Ageing / maturation:** Traditional method, 7 months in vats, 9 years on the lees (secondary fermentation in bottles)

ANALYTICAL PARAMETERS:

- **Alcohol:** 12,2% ABV
- **Residual sugar:** 11,5 g/l
- **Total acidity:** 8,83 g/l
- **pH:** 3,07
- **Total SO₂:** 67 mg/l

SERVING:

- **Best serving temperature:** 9–11°C
- **Decanting:** ready to drink once opened
- **Food pairing:** as an aperitif, with foie gras, caviar, on slightly sweet bread, Comté cheese, cured ham, exquisite truffle-based dishes, grilled shrimp, beetroot risotto with cheese and walnuts
- **Aging potential:** 10-15 years



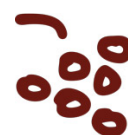
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