

PRODUCER:

Smolis Vineyard Jan Smolis

WINE NAME | VINTAGE:

Jean Thierry Smolis Brut Nature 2023

WINE TYPE | REGION, COUNTRY:

Sparkling wine, dry - Łódź, Poland

SHORT WINE DESCRIPTION:

Jean Thierry Smolis Brut Nature is a white, very dry sparkling wine from Poland. It matured for 3 years on the lees. Noticeable aromas of green and yellow apples, both fresh and baked, with a hint of lemon juice. Its fairly solid body is balanced by great acidity, lively bubbles, and a long, dry finish that invites you to take another sip.

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, 2 years on the lees (secondary fermentation in bottles)

ANALYTICAL PARAMETERS:

- **Alcohol:** 12,5% ABV
- **Residual sugar:** 2,9 g/l
- **Total acidity:** 7 g/l
- **pH:** 3,13
- **Total SO₂:** 69 mg/l

SERVING:

- **Best serving temperature:** 9–11°C
- **Decanting:** ready to drink once opened
- **Food pairing:** as an aperitif, oysters, lobster, caviar and other seafood, herring in oil, potato salad, roasted cauliflower
- **Aging potential:** 10-15 years



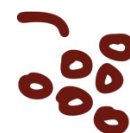
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of Polish Wines**



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