

Nyetimber

Classic Cuvee

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TASTING NOTE

Lively, approachable sparkling wine from one of the earliest English estates to gain fame, this has a bready, fresh-baked nose, a lovely linear green apple acidity in the mouth and a spritz of citrus on the finish.

VINIFICATION

25% barrel fermented in old white Burgundy barrels, 8 months on lees in tank & barrel, no stirring/sulphur dioxide, tirage July 2011, 21 months on lees, 4 months post disgorging. Signature style with texture & richness.

FOOD MATCHING

This is the perfect aperitif or celebration drink, it is the flawless accompaniment to any party, enjoyed with any canapé.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (50%), Pinot Noir (40%), Pinot Meunier (10%)
CLOSURE	Diam
SKU CODE	G99961NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Sussex
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3
TOTAL ACIDITY	8.5g/l Tartaric
RESIDUAL SUGAR	9.5g/l
SKU	G99961NV