



Nyetimber brut Classic Cuvee

Sussex, English Sparkling Wine, 2009

1500 ml

CHF 141.-

Art. nr. 60057809

Pale gold, great clarity and tiny bubbles. Aromas of fresh melon, meyer lemon, proving bread, sweet pea flowers & vanilla. Fresh apricot and melon flavours on the palate and lovely tiny bubble texture. Apricot and bread flavours continues on the long finish. The wine has all the balance and structure needed to age for many years to come.

Origin:	United Kingdom / West Sussex
Grape variety:	Chardonnay, Pinot noir, Pinot meunier
Maturity:	10 to 12 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Apéro pastries, Apéro riche, Whitefish fillets à la meunière, Fresh water fish with cream sauce
Vinification:	bottle fermentation, fermentation in steel tank
Harvest:	hand-picking
Maturation:	on the yeast, long cultivation
Maturation duration:	60 months
Volume:	12.0 %



Vegan