



Nyetimber 1086 rosé 2010

Sussex, English Sparkling Wine, 750 ml

750 ml

Art. nr. 60072710

Made to exacting standards from only the finest fruit: The pinnacle of rosé winemaking at Nyetimber, 1086 Rosé is silky and elegant with a pure crystalline backbone. The 2010 vintage celebrates a pure expression of Pinot Noir red fruit, alongside floral and pastry notes (the result of many years of ageing on the lees). The body and supple texture of this wine, meaning weightier poultry and seafood pair perfectly.

Origin:	United Kingdom / West Sussex
Grape variety:	Chardonnay, Pinot noir
Ripening potential:	10 to 12 years
Drinking temperature:	10 to 12 °C
Food Pairing:	Wild fowl, Whitefish fillets à la meunière, Apéro riche, Fresh water fish with cream sauce, Giant crevettes, grilled langoustines, Succulent chicken breast with cream sauc
Vinification:	fermentation in steel tank, bottle fermentation, fully destemmed
Harvest:	hand-picking, in small boxes
Maturation:	long cultivation, on the yeast
Maturation duration:	36 months
Volume:	12.0 %
Parker:	91+

Note: Contains sulphites



Vegan