



Nyetimber Brut Classic Cuvée, Multi Vintage

Sussex, English Sparkling Wine, 375 ml

375 ml

CHF 39.80

Art. nr. 60057300

Nyetimber's winemaker, Cherie Spriggs, is the first person ever outside of the Champagne region to win the coveted title of «Sparkling Winemaker of the Year». The nose reveals delicate citrus nuances, golden apples, roasted brioche, almonds and honey aromas, all indicating long yeast aging. On the palate, richness, freshness and elegance are unified. The Classic Cuvée is distinguished by its fine perlage, while revealing intense and delicate aromas of apples, apricots, honey almonds and confectionary. A fascinating sparkling wine at eye level with the finest French ideals.

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| Origin: | United Kingdom / West Sussex |
| Grape variety: | Chardonnay, Pinot noir, Pinot meunier |
| Ripening potential: | 1 to 12 years |
| Drinking temperature: | 10 to 12 °C |
| Food Pairing: | Apéro pastries, Whitefish fillets à la meunière, Apéro riche, Fresh water fish with cream sauce |
| Vinification: | fermentation in steel tank, bottle fermentation |
| Harvest: | hand-picking |
| Maturation: | long cultivation, on the yeast |
| Maturation duration: | 60 months |
| Volume: | 12.0 % |
| Parker: | 91 |

Note: Contains sulphites



Vegan