



Nyetimber Brut Classic Cuvée, Multi Vintage

Sussex, English Sparkling Wine, 750 ml

750 ml

Art. nr. 60057700

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.

Origin:	United Kingdom / West Sussex
Grape variety:	Chardonnay, Pinot noir, Pinot meunier
Ripening potential:	10 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, in small boxes
Maturation:	long cultivation, on the yeast
Maturation duration:	36 months
Volume:	12.0 %
Parker:	91

Note: Contains sulphites



Vegan