

# MÉTHODE CAP CLASSIQUE BRUT 2012

## Tasting Notes

Lengthy bottle fermentation ensures a fine bubble with lovely freshness on the nose. This classic MCC has a pale golden colour with light citrus and brioche overtones that is beautifully complex and balanced by the gentle acidity on the palate. An elegant sparkling wine to lift the spirits and excites the senses.

## Serving temperature

Recommended to be served at 10°C

## Analysis

Alcohol: 12.56%  
Residual sugar: 5.6 g/l  
Acidity: 6.8 g/l  
pH: 3.07

## Cultivars

100% Chardonnay

## Vinification & Maturation Details

Grapes were night harvested; picked by hand to retain flavours. Grapes were whole bunch pressed in our pneumatic press on a champagne programme - very long and gentle pressing. 30% of the base wine fermented in 3rd fill French oak barrels and allowed to go through malo-lactic fermentation. The other 70% lay on the lees in a stainless steel tank for 9 months before it was blended with the lightly wooded portion. The base wine was bottled for 2nd fermentation and lay on crown cap for 24 months before disgorging.

## Production

550 x 6 x 750ml

## Ageing potential

15 years after vintage

