



Nyetimber Classic Cuvée, Sussex, England

Viticulture

Nyetimber uses only its own grapes from its own vineyards, each of which was deliberately selected to be south-facing with either sandy or chalk soils similar in composition to those found in Champagne. All Nyetimber vineyards are located in the lee of the South Downs which affords them shelter from the coastal winds. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. Every single grape is picked by hand at the optimal time, a decision that is made on a parcel by parcel basis.

Winemaking

Each vineyard parcel is treated uniquely, from picking to gentle pressing to vinification in stainless steel tanks. Winemaker Cherie Spriggs pays much attention to detail which allows for an extremely judicious selection when blending decisions are made. All wines are crafted according to strict rules of the traditional method, aged for extended periods of time on the lees and given sufficient post disgorgement time before release.

Tasting Note

Pale gold colour showing great clarity and tiny bubbles. Aromas of fresh melon, proving bread, sweet pea flowers and vanilla followed by fresh apricot and bread flavours continue on the long finish. The wine has all the balance and structure needed to age for many years to come.

Food Matching

Delicious with chicken, smoked salmon and seafood dishes – lobster if you're celebrating!



Product code: 2914

Technical Details

Varieties:

Chardonnay 55-65%

Pinot Noir 30-40%

Pinot Meunier 5-15%



ABV: 12%

Closure: Technical cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Ageing

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