



Methode Traditionnelle 2014

This elegant wine is made in the traditional method from Chardonnay and Pinot Noir and aged on yeast lees for over 3 years giving it a beautiful yeasty complexity.

COLOUR

Bright pale straw-yellow colour with lemon-green hues, and a persistent bead with fine bubbles.

AROMA

This has a well-concentrated and intensely packed bouquet of white and yellow stonefruits harmoniously layered with fresh bread and yeasty autolysis detail, and subtle white floral elements

AGEING POTENTIAL

Serve as an aperitif, with canapes and seafood over the next 3+ years

PALATE

Dry to taste and medium-bodied, the palate is tightly bound with a tight and refined core showing an amalgam of white and yellow stonefruits melded with bready, yeasty autolysis, and delicate white floral and mineral notes. The palate is crisp and lively, the effervescence adding to the freshness and poise. Crisp acidity underlines the fruit and the wine flows along a very fine-textured, dry, thirst-quenching line, leading to a finely concentrated, long and lingering finish of stonefruits and yeast. This is a refined, tight and intensely concentrated method traditionnelle with purity, firmness and focus.

WINEMAKING

A blend of 61% Pinot Noir and 39% Chardonnay fermented with 100% MLF and 11 months aging in primary lees, triaged in March 2015 and disgorged in April 2017, the wine on secondary lees for 26 months. The wine is 12.5% alc. with 8 g/L .

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2014

Alcohol: 12.5%

Bottled: October 2014
