



## BLANC DE BLANCS

Produced from 100% Chardonnay this delicious and versatile bubbly combines rich creamy aromas with hints of fresh lime fruit on the nose. On the palate you can expect an exciting fine mousse with an explosion of tangerines. Great brioche and yeast complexity broadens the palate leading to a long elegant finish.

The fruit for this wine was hand selected from the limestone vineyards on our Robertson estate. These vineyards have high natural lime content in the soil, which ensures a low pH and high natural acidity in the young base wines. Once in our state of the art Robertson Méthode Cap Classique cellar whole bunch pressing ensures fractional recovery. Only the cuvée juice (premium quality juice) is selected for fermentation. Of the cuvée, 50% is fermented in specific Piece Champenoise 205 litre barrels to ensure richness and extra dimension of flavour and creamy texture. Only 7% new barrels are added each year to the balance of older barrels to ensure harmony during the fermentation. After fermentation the wine in barrels is selectively blended with other parcels of the best Chardonnay that were fermented in stainless steel. The final blended base wine is then bottled for the second fermentation with yeast contact of at least 36 months before degorgement.

The Blanc de Blancs remains one of our stalwart favourites, a darling amongst our legion of bubbly fans and testimony to the outstanding Cap Classique terroir characteristics of our Robertson estate.