



## BRUT NV

An all round crowd pleaser and extremely versatile bubbly crafted from a selection of the classic MCC varieties, Pinot Noir and Chardonnay.

Both varietals were hand-picked: Chardonnay at 18-19.5°B for fruit and elegance and Pinot Noir at 18.5-20°B for complexity and length of flavour. In the cellar whole bunch pressing ensures fractional recovery. After settling of the juice the two varieties are fermented separately. They are then cross-blended along with reserve wine if necessary, bottled and left for 15 to 18 months yeast contact time before disgorgement. Light yeasty aromas and secondary tones of limey fresh fruit on the nose with rich creamy complexity on the palate. The exceptionally fine mousse contributes freshness and finesse.

Definitely one of our best sellers – this wine epitomizes our dedication and passion to crafting world class Méthode Champenoise style wines.

The Brut Magnum and the Brut 375ML are also available on our order page.