

Nyetimber Rose Brut NV



Producer

The origins of the house date back as far as 1086, with an entry in the Domesday Book for the Manor of Nyetimber, which means 'new timbered house'. The original vineyards extended to some 14 hectares, planted on gentle south-facing slopes of greensand and chalk, with the classic grape varieties of the Champagne region. The climate here allows for the slow ripening of grapes resulting in optimum levels of ripeness and acidity. Using only estate-grown grapes from their own vineyards ensures that only the finest fruit is used to craft globally acclaimed Nyetimber wines. This combined with careful choices of when to harvest and meticulous attention to detail all create quality wines.

Tasting Notes

A beautiful, sunset pink colour. Aromas include a charming mix of fresh red fruit, evocative of an English summer. The palate has a creamy, round texture with refreshing raspberry and sweet spice flavours. The signature Nyetimber notes of freshly-baked pastry lead into an elegant, silky finish.

Food

A core of vibrant red fruit lends itself well to weightier dishes such as salmon fillet or fish based appetizers.

Technical Information

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| Country | United Kingdom | Dry/Sweet Style | Bone dry |
| Grape(s) | Pinot Noir (60%) Chardonnay (40%) | Alcohol Content | 12% |
| Type | Sparkling | Closure Style | Diam |
| Style | Fizz | Organic/Biodynamic | No |
| Oaked Style | Unoaked | Allergens | Milk: No Egg: No |
| Body Style | Light bodied | Vegetarian/Vegan | Vegetarian: Yes Vegan: Yes |
| Sustainable | Yes-certified sustainable | | |



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk