

Nyetimber Demi Sec , Cuvee Cherie 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

This delicate English sparkling wine is a beautiful pale gold in colour. Toasty on the nose with complex aromas showing wonderful development after more than three years on lees. The palate supports these complex aromas with honey, almond, pastry and baked apple flavours. Very fine and elegant with a great combination of intensity, delicacy and length.

Food

The ideal accompaniment to light, fruity desserts such as lemon posset or tarte Tatin or gently spiced and aromatic savoury dishes.

Technical Information

Country	United Kingdom
Grape(s)	Chardonnay (100%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Medium
Alcohol Content	12%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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