Nyetimber Classic Cuvee 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

The signature wine of Nyetimber is a perfect balance of elegance and intensity, with a blend of varieties from multiple vintages for consistent quality and complexity. 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

Enjoy as a refreshing aperitif on a warm summers evening or pair with fresh seafood, such as oysters or scallops.

Technical Information		
Country	United Kingdom	
Grape(s)	Chardonnay (46%) Pinot Noir (35%) Pinot Meunier (19%)	
Туре	Sparkling	
Style	Fizz	
Oaked Style	Unoaked	
Body Style	Light bodied	
Sustainable	Yes-certified sustainable	

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



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