# NYETIMBER

PRODUCT OF ENGLAND

## CLASSIC CUVEE MULTI-VINTAGE

THE SIGNATURE WINE OF NYETIMBER: A UNIQUE BALANCE OF ELEGANCE AND INTENSITY. OUR BLEND INCLUDES VARIETIES FROM ALL OUR VINEYARDS AND MULTIPLE VINTAGES



#### TASTING NOTES

Pale gold, gentle, and fine bubbles. Toasty, spicy, and complex aromas show outstanding development after extended lees ageing in our cellar (usually more than three years). The palate supports these complex aromas with honey, almond, pastry, and baked apple flavours. Refined and elegant, with a harmonious combination of intensity, delicacy, and length.

#### VINTAGE INFORMATION

We blend Classic Cuvee as a multi-vintage wine to maintain a consistent house style and quality. Our 'MV' sparkling wines are crafted predominantly from one year's harvest and meticulously blended with 'reserve' wines aged from previous years. The result in our Classic Cuvee Multi-Vintage is a perfect balance of elegance, complexity, and intensity.

### FOOD PAIRING

Enjoy it as a refreshing aperitif or pair it with fresh seafood such as oysters or scallops.

#### TECHNICAL INFORMATION

GRAPE VARIETIES: 50-60% Chardonnay

30-40% Pinot Noir 10-20% Pinot Meunier

RESERVE WINE: 25-35%

TYPICAL LEES AGEING: > 36 months
REGION: Kent, West Sussex

& Hampshire

SOILS: Greensand & Chalk

ALCOHOL (ABV): 12.0% ACIDITY: 8.0 g/L RESIDUAL SUGAR: 9.5 g/L

WINE pH: 3.0