

NYETIMBER

PRODUCT OF ENGLAND

CUVEE CHÉRIE MULTI-VINTAGE

THE FIRST OF ITS KIND LAUNCHED IN ENGLAND, OUR DEMI-SEC CUVEE CHÉRIE MASTERFULLY BALANCES SWEETNESS AND ACIDITY, ENABLING IT TO PAIR WITH DELICATE DESSERTS OR FRAGRANT SAVOURY DISHES WITH LIGHT SPICE



TASTING NOTES

Light golden hues and a slight silver undertone illuminate this delicately effervescent wine. Aromas of pure lemon, mineral, honey, and a hint of tangerine fill the nose. The palate has a lively sweet-lemon start offset by a crisp acidity and a clean, pure structure.

VINTAGE INFORMATION

To maintain a consistent house style and quality in our Cuvée Chérie, we blend it as a multi-vintage wine. Our 'MV' sparkling wines are crafted predominantly from one year's harvest and meticulously blended with 'reserve' wines aged from previous years. This intricate technique builds further complexity to complement the beautiful crisp fruit characters in this sweeter style of wine.

FOOD PAIRING

This wine is ideal to accompany light, fruity desserts such as lemon posset or tarte tatin or gently spiced and aromatic savoury dishes.

TECHNICAL INFORMATION

GRAPE VARIETIES:	100% Chardonnay
RESERVE WINE:	20-30%
TYPICAL LEES AGEING:	> 48 months
REGION:	West Sussex & Hampshire
SOILS:	Greensand & Chalk
ALCOHOL (ABV):	12.0%
ACIDITY:	7.5 g/L
RESIDUAL SUGAR:	38 g/L
WINE pH:	3.0