



NYETIMBER



CLASSIC CUVÉE MV

NYETIMBER || For over 25 years, Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world, including Champagne. A true pioneer, Nyetimber was the first producer of English sparkling wine to exclusively grow the three celebrated grape varieties: Pinot Noir, Pinot Meunier and Chardonnay.

Nyetimber is made from one hundred percent estate-grown grapes. Owner Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of exceptional quality.

WEST SUSSEX, ENGLAND || Located in the Southeast corner of England, chalk outcroppings characterize the landscape of Sussex which benefits from the chalky limestone soil, cool climate growing conditions and relatively low rainfall. Nyetimber uses only its own grapes from its own vineyards, each of which was deliberately selected to be south-facing with greensand and chalk soils. All Nyetimber vineyards are located in the lee of the South Downs which affords them shelter from the coastal winds.

CLASSIC CUVÉE MV ||

BLEND | 50-60% Chardonnay, 30-40% Pinot Noir & 10-20% Pinot Meunier

VINEYARDS | Sourced from south facing estate vineyards with greensand and chalk soils in West Sussex and Hampshire.

WINEMAKING | Hand picked in small crates and immediately pressed in a Coquard press, each parcel kept separate. Elevage on the lees in stainless steel. Classic Cuvée MV (multi-vintage) contains 25-35% reserve wine and spends an average of 30 months on the lees.

ALCOHOL | 12%

DOSAGE | 9.5g/l

TASTING NOTES | Lovely pale gold and gentle, fine bubbles. Toasty, spicy and complex aromas showing wonderful development after extended ageing in our cellar (usually more than three years). The palate supports these complex aromas with honey, almond, pastry and baked apple flavors. Very fine and elegant with a great combination of intensity, delicacy and length.