



VALKYRIE
SELECTIONS



NYETIMBER



CUVÉE CHERIE DEMI-SEC 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.

CUVÉE CHERIE DEMI-SEC MV ||

BLEND | 100% Chardonnay

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

WINEMAKING | Hand picked in small crates and immediately pressed in a Coquard press, each parcel kept separate. Elevage on the lees in stainless steel. Demi-Sec MV (multi-vintage) contains 20-20% reserve wine and spends an average of 30 months on the lees.

ALCOHOL | 12%

DOSAGE | 44g/l

PRESS | 90 WA

“The NV Demi-Sec from Nyetimber contains 44 grams per liter of residual sugar and comes mainly from the 2013 vintage. It has a light and rather austere bouquet with hints of dried honey, walnut and blackcurrant leaf. The palate is rounded on the entry and manages to neatly balance the sweetness of a demi-sec with the acidity. Pralines and almond define the harmonious finish with hints of apricot. It is always difficult to think of occasions where I crave a sweet sparkling wine, but I cannot deny that this is delicious and well-crafted.”