



NYETIMBER



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.

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. Elevation 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

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