



# VALKYRIE SELECTIONS



## NYETIMBER



## ROSÉ 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.

### ROSÉ MV ||

**BLEND** | 60-75% Pinot Noir, 25-40% Chardonnay & <5% of Pinot Meunier

**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. Rosé MV (multi-vintage) contains 8-18% reserve wine and spends an average of 5 years on the lees.

**ALCOHOL** | 12%

**DOSAGE** | 9g/l

**PRESS** | 94 WE

“Pure notes of red apple rise from the glass, promising freshness, tart briskness and mellow fruit. A hint of shortbread conveys body and generosity. All of this comes together on the rounded palate that has the aromatic lift of rosehip tisane. Mellow autolysis gives the central freshness a generous background. Red-berry fruit flashes amidst the red-apple notes with appetizing tartness. This is a rounded but compact package that takes freshness onto a higher, elegant plane, finishing with enticing saltiness. Lovely now, it’s sure to develop.”