



ADD
SOME

Sparkle.★

SPARKLING CUVÉE BRUT

VARIETIES

62% Chenin Blanc, 38% Chardonnay

VINIFICATION & MATURATION

The grapes originate from Darling and Wellington. The Chenin Blanc was picked at 22,5 degrees Balling and the Chardonnay at 21 degrees Balling. The two varieties were bunch-sorted and whole-bunch pressed to ensure gentle extraction of the juice. The Chenin Blanc and Chardonnay were blended together and left on the lees for 6 weeks, to ensure flavour intensity and structural elegance. A beautiful blend perfectly carbonated to bring about the perfect bubble for this sparkling wine and to enhance the zesty fruit flavours.

DESCRIPTION

An invigorating sparkling wine. From zesty lime and lemon and tropical flavours, this sassy sparkling is a versatile companion to seafood, dessert and sunset. Elegant and exciting with an infinite stream of fine bubbles that lingers with freshness and finesse.

OCCASION

Enjoy as an apéritif or as a versatile food-pairing partner. Always ready to share in celebrations!

ANALYSIS

Alc. 12.5% vol TA 5,0 g/l ph 3,66 RS 8,9 g/l