

Nyetimber,
Classic Cuvée Multi Vintage NV
West Sussex, Southern England, England



PRODUCER

For 30 years Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world. A true pioneer, Nyetimber was the first producer of English sparkling wine to craft wines made exclusively from Pinot Noir, Meunier and Chardonnay. In 1988, Nyetimber planted its first vines and today, the House is regarded as one of England's finest wine producers. Owner and Chief Executive Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of a Grande Marque standard. Each bottle of Nyetimber is crafted from one hundred percent estate-grown grapes.

VINEYARDS

Nyetimber only uses grapes from its own vineyards, all south-facing with greensand and chalk soils. They own nine vineyards in Sussex, Hampshire and Kent, but only seven are currently in production. Harvest was entirely manual, with each plot picked on a parcel by parcel basis to ensure optimal maturity.

VINIFICATION

Each vineyard parcel was processed separately. The grapes were pressed in shallow Coquard presses (which come from Champagne) and vinified in stainless steel. All wines underwent malolactic fermentation. These were blended with 30% reserve wines, which were on average four years old. Once in bottle, the wine was aged on lees for 36 months before disgorgement and dosage, following the traditional method. After disgorgement, they were aged for a further 6 months' before release.

TASTING NOTES

Lovely pale gold with gentle, fine bubbles. Toasty, spicy and complex aromas showing wonderful development after extended ageing in Nyetimber's cellar. The palate supports these complex aromas with honey, almond, pastry and baked apple flavours. Very fine and elegant with a great combination of intensity, delicacy and length.

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| Winemaker | Cherie Spriggs |
| Closure | Natural Cork |
| ABV | 12% |
| Bottle Sizes | 37.5cl, 75cl, 150cl |
| Notes | Vegetarian, Vegan |