

Nyetimber,
`Cuvée Chérie` Demi-Sec 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

Several different clones and rootstocks were selected to spread the harvest period and widen the range of flavours in the wines. The vineyards benefit from a specific microclimate, planted as they are on the north side of the Downs to protect them from the southerly coastal winds. Soils here are chalky and sandy. Due to the marginal climate a longer hang time is necessary to allow for better accumulation of flavours.

VINIFICATION

After harvest the grapes were loaded into one of four Coquard Presses imported from Epernay. The computer-controlled programmes are altered according to the vintage and different varieties to allow for variations in skin condition and bunch density. The must was transferred into stainless-steel tanks with each vineyard section kept separate. Fermentation lasted approximately 12 days for the base wines from which the wines destined for the final blend were selected. The second fermentation took place in bottle and it then spent five years on its lees before riddling and disgorging and at least six months in bottle before release. The dosage was 44g/l.

TASTING NOTES

A gastronomic wine, this pairs brilliantly with sweet and fragrant savoury dishes alike. Light golden hues illuminate this delicately effervescent wine. Aromas of brioche, baked apple and Acacia honey are followed by a hint of tangerine peel. The palate of lemon curd is balanced by crisp acidity and a clean, pure structure. Its name is a reference to Nyetimber's skilled winemaker, Cherie Spriggs, as well as its higher level of dosage.

Grape Varieties	100% Chardonnay
Winemaker	Cherie Spriggs
Closure	Natural Cork
ABV	12%
Residual Sugar	38g/L
Acidity	8.5g/L
Wine pH	3
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan