

Nyetimber Blanc de Blancs, Sussex

£43.95

Vintage: 2013
Bottle Size: 75cl
Alcohol %: 12%
Country: England

Description: Aromas of peach and citrus, along with floral notes and an almond pastry character fill the nose of this classic, elegant golden wine. On the palate, the wine starts with lovely lemon and lime flavours. Gentle bubbles and texture create a delightful body, balance and freshness.

Cepages: Chardonnay

Group: England

Sub group:

Colour: Vintage & Prestige Cuvée

Closure: Cork

Producer: Nyetimber

Website: www.nyetimber.com

Organic/Bio Status: Vegan & Vegetarian

Food / cocktail match: Get some fresh British oysters for a stunning match!

Food / cocktail recipe:

Press

"This wine has generosity and precision at the same time, with keen but well integrated acidity underpinning the ripe citrus, pear and apple fruit. There's some bready, toasty richness, but it doesn't obscure the fine, well structured fruit. There's a very slight buttery, creamy richness, presumably from the malolactic fermentation, and then a long, tapering finish with lovely lemony fruit, and table grape and nectarine richness. Drinking beautifully now, this wine is really harmonious and nicely poised. 93/100' - Jamie Goode, Wine Anorak

"As she accepted the coveted accolade of 'Sparkling Winemaker of the Year 2018' at the International Wine Challenge, Cherie Spriggs made history: not only was it the first time a winemaker outside France's



Champagne region has won the industry Oscar, it was the first time it has been awarded to a woman"- Jo Foley, Daily Mail.

Awards

Gold Medal (Outstanding in Class) - International Wine & Spirit Competition.

Other Info:

Nyetimber was planted by Americans Stuart and Sandy Moss in 1988, and since then, English sparkling wine production has never looked back. The couple were looking for a site that could rival Champagne, and they found it in the heart of West Sussex. Their vineyards have soil very similar to the Champagne region (predominantly chalk), and, believe it or not, the climate isn't massively different!

Made from the same grapes as Champagne (Chardonnay, Pinot Noir and Pinot Meunier), Nyetimber is also made in exactly the same way. Now covering a staggering 438 acres, Nyetimber is the only UK sparkling wine producer that uses only estate grown fruit, thus maintaining maximum quality control from vineyard to bottle. Today, Nyetimber leads the way in an area that is reaching global appreciation. Who said the English can't make wine?