

THE  
OXFORD  
WINE  
COMPANY

## Nyetimber Cuvee Cherie Demi Sec, Sussex

£33.99

**Vintage:** NV  
**Bottle Size:** 75cl  
**Alcohol %:** %  
**Country:** England

**Description:** The 100% Chardonnay Demi-Sec is made in small quantities using Champagne production methods in the classic off-dry style. Its sweetness makes it a wonderful pair for light desserts and a treat on its own at the beginning or end of a meal.

This is a delicately effervescent wine with aromas of lemon, honey and a hint of tangerine. Lively sweet lemon flavours are set off by a crisp, refreshing acidity.

**Cepages:** Pinot Noir, Pinot Meunier, Chardonnay

**Group:** England

**Sub group:**

**Colour:** Vintage & Prestige Cuvée

**Closure:** Cork

**Producer:** Nyetimber

**Website:** [www.nyetimber.com](http://www.nyetimber.com)

**Organic/Bio Status:** Vegan & Vegetarian

**Food / cocktail match:** Aperitif & afternoon tea & light desserts.

**Food / cocktail recipe:**

**Press** "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.

"Splash out on this gorgeous, creamy, yet tangy, buttered lemon brioche



bubbly. It's the best yet." - Jane MacQuitty, The Times

"Nyetimber is where the great English wine boom all began in the mid-1980s, when the classic Champagne trinity of Chardonnay, Pinot Meunier and Pinot Noir vines were planted. Produced by Cherie Spriggs and Brad Greatrix, this market leader has first-class flavour" - Will Lyons, The Times.

#### **Awards**

#### **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?