

Coates & Seely

Brut Reserve

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WHITE
CHAMPAGNE &
SPARKLING



GREAT BRITAIN



HAMPSHIRE

TASTING NOTE

One of Hampshire's finest sparkling wines, perfumed with hedgerow flowers and fresh-baked brioche, with green apple crispness in the mouth.

VINIFICATION

25% barrel fermented in old white Burgundy barrels, 8 months on lees in tank & barrel, no stirring/sulphur dioxide, tirage July 2011, 21 months on lees, 4 months post disgorging. Signature style with texture & richness.

FOOD MATCHING

This is the perfect aperitif or celebration drink, it is the flawless accompaniment to any party, enjoyed with any canapé.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Pinot Meunier (49%), Chardonnay (30%), Pinot Noir (21%)
CLOSURE	Natural Cork
SKU CODE	G98961NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Hampshire
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	5.3g/l Tartaric
SKU	G98961NV