Lyme Bay

Brut Reserve



WHITE CHAMPAGNE & SPARKLING

GREAT BRITAIN

DEVON

TASTING NOTE

Sparkling wine from Seyval Blanc grapes, made via the traditional method that does such wonders for Champagne; here the result is very delicate, with notes of lemon and lime and an understated flavour of crisp Granny Smith apple.

VINIFICATION

After an extended cold settle, the base wine was fermented at cool temperatures to maintain a freshness, which is still present after its secondary fermentation in this very bottle.

FOOD MATCHING

Oysters and crab, fish and chips, smoked salmon, spicy dishes, berries and citrus desserts or simply on its own as the perfect aperitif.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Seyval Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	B93261NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Devon
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.08
TOTAL ACIDITY	8.7g/l Tartaric
RESIDUAL SUGAR	11.5g/l
SKU	B93261NV