

Nyetimber

Classic Cuvée Magnum MV

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TASTING NOTE

Pale gold, gentle and fine bubbles. Toasty, spicy and complex aromas show outstanding development after extended lees aging in our cellar (usually more than three years). The palate supports these complex aromas with honey, almond, pastry and baked apple flavours. Refined and elegant, with a harmonious combination of intensity, delicacy and length.

VITICULTURE

Nyetimber uses only its own grapes from its own vineyards, each of which was deliberately selected to be south-facing with either sandy or chalk soils.

VINIFICATION

Each vineyard parcel is picked, gently pressed and vinified separately, creating diverse base wines for spring blending. Crafted by the traditional method, the wines spend extended time on lees and receive sufficient post-disgorgement ageing before release.

FOOD MATCHING

Aperitif, smoked salmon, oysters, scallops, asparagus and sushi.

SIZE	150cl
VINTAGE	MV
ABV	12%
GRAPE VARIETIES	Chardonnay (35%), Pinot Noir (37%), Pinot Meunier (28.0000000000000004%)
CLOSURE	Natural Cork
SKU CODE	G99980NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Sussex
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.09
TOTAL ACIDITY	9.33g/l Tartaric
RESIDUAL SUGAR	9.8g/l
SKU	G99980NV