

My MCC 2008

Grapes: 80% Chardonnay & 20% Pinot Noir. The grapes were harvested at a low Balling with a high natural acidity.

Winemaking: The base wine was separately fermented and matured in third fill French oak barrels for 8 months before blended together and bottled. A further 27 months bottle maturation on the lees before disgorging.

Style: Brut. A clean freshness with elegant fruit flavors coming from the Pinot Noir. The aftertaste shows more freshly baked bread flavors due to the base wine being 100% barrel fermented and matured. A consistent, fine, lively mousse.

To enjoy: Every day, any time, to celebrate joy or sorrow, or just to say cheers for being alive. Will also compliments oysters, delicate starters, chicken or seafood as well as fresh fruit.

Alc: 12% RS: 5.8g/l pH: 3.3 Acid: 7.7g/l

