



CLASSIC CUVÉE 2013

Tasting Note:

A classic dry sparkling wine with abundant elegance. The colour is pale straw with a string of fine bubbles. It has enticing aromas of ripe apple and quince with hints of toasted brioche, oaty biscuit and nougat. On the palate the mousse is creamy with nutty nuances of roasted almond plus a few savoury notes from the yeasty complexity. There is a delicate saline structure alongside uplifting citrus acidity which gives freshness and vibrancy. The finish is crisp, dry and long.

Food Matching:

Perfect for celebrations, serve well-chilled as an aperitif alongside canapés such as smoked salmon blinis, smoked mackerel paté, angels-on-horseback, scallops wrapped in bacon, cheese gougères or mini mushroom vol-au-vents. Also good with salmon-en-croute or creamy fish pie. Try it with local fish and chips!

Blend: 46% Pinot Noir, 40% Chardonnay, 14% Pinot Meunier

Acidity: 8.9 g/l (pH 3.8)

Residual sugar: 8.3 g/l

Alcohol: 12%



FURLEIGH ESTATE

FURLEIGH ESTATE, SALWAY ASH, BRIDPORT, DORSET DT6 5JF.

T 01308 488991 E INFO@FURLEIGHSTATE.CO.UK

W FURLEIGHSTATE.CO.UK