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Haute Cabrière Chardonnay Pinot Noir 2001



This uniquely blended wine of Chardonnay/Pinot Noir, produced by gentle whole bunch pressing, delights the eye with a blush of pink. A bouquet of aromas of peaches and ripe fruit entice on the nose. The fruit flavours follow onto the pallet and linger on the tongue with a long firm aftertaste, enhancing the enjoyment of fine food. An experience typical of Cabriere wines. To be enjoyed with all Mediterranean dishes, as the subtle complexity of the wine complements strong flavours with ease. Great with duck and chicken dishes, fish, prawns and crayfish sushi and carpaccio. Delicious on its own.

variety : Chardonnay | 52% Chardonnay, 48% Pinot Noir
winery : Haute Cabrière
winemaker : Achim von Arnim
wine of origin : Coastal
analysis : **alc :** 12.0 % vol **rs :** 4.0 g/l **ta :** 5.6 g/l
type : White
pack : Bottle **closure :** Cork

ageing : 3 to 4 years

in the vineyard : Chardonnay and Pinot Noir distinguish the style of the famous Champagne Houses. Chardonnay contributes elegance, Pinot Noir intensity and richness.

about the harvest: Produced for the first time during the earliest harvest ever recorded, starting on 3 January 1994.

in the cellar : As a portion of the grapes had reached sugar levels too high for our 'methode classique' base wine, cellarmaster Achim von Arnim decided to produce a still wine from the blend of 52% Chardonnay and 48% Pinot Noir, resulting in an elegant, well balanced wine. This type is known and enjoyed in the Champagne region as 'Champagne tranquille', the quiet Champagne'.