

## Pongrácz Brut NV

This is a timeless Cap Classique with great elegance and complexity. Pongrácz is made of 60% Pinot noir that imparts a clean flintiness, and 40% Chardonnay for its distinctive body and taste.

It is perfect for any occasion and is a superb partner to sashimi, oysters in a red onion vinaigrette or fresh mint and pea soup.

**variety** : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

**winery** : Pongracz

**winemaker** : Pongracz Team

**wine of origin** :

**analysis** : alc : 11.68 % vol rs : 8.0 g/l pH : 3.11 ta : 6.35 g/l

**type** : Cap\_Classique **body** : Full **taste** : Fruity

**pack** : Bottle **size** : 750ml **closure** : Cork

2023 Gilbert & Gaillard International Challenge - 91 Points

2023 Decanter Award - Silver

### in the cellar :

The grapes are harvested by hand at 18-20° Balling from January until mid-February. After whole bunch pressing with minimal skin contact, the clear grape juice is left to settle before it is pumped into steel tanks for cold fermentation.

After the first fermentation and malolactic fermentation the wine is prepared for secondary fermentation in the bottle. The wine is left on the lees for two years before the sediment is removed in the traditional process of "remuage" and "dégorgement". The bottles are then corked and laid down in a cool cellar for a further 2-4 months.

