

## Allee Bleue Brut MCC 2010

A classic blend of Pinot Noir and Chardonnay makes this a true MCC. A Bouquet of toasted nuts, brioche, candyfloss and citrus speak of the passion involved in making a wine of such class. The palate is rich and complex, with classic flavours of baked bread and marzipan. Memories in a bottle. Apply within.

A complex MCC that will pair well with poach chicken in a saffron sauce or an elegant seafood platter at your favourite restaurant. Preferably within walking distance of the ocean.

**variety :** Pinot Noir | 59% Pinot Noir, 41% Chardonnay

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl du Toit

**wine of origin :** Walker Bay

**analysis :** alc : 12.5 % vol    rs : 5.5 g/l    pH : 3.40    ta : 5.8 g/l

**type :** Sparkling    **style :** Dry

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

**ageing :** Drink now or in the next 3-5 years.

**in the cellar :** Made in the traditional way, this wine was blended only using the cuvee (first pressing). A blend of Pinot Noir and Chardonnay was used to emphasize richness and elegance of this wine. The Chardonnay part was fermented in older barrels and underwent MLF. After bottling, the wine spent 21 months on the lees to develop the delicate brioche and complex nutty flavours that these wines are known for. Disgorgement took place in August 2012 and the wine will develop further richness on the cork.

