

Allee Bleue Brut MCC 2012

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.

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 : Chardonnay | 52% Chardonnay, 48% Pinot Noir

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin : Walker Bay

analysis : alc : 12.4 % vol rs : 5.8 g/l pH : 3.35 ta : 7.1 g/l

type : Sparkling **style** : Dry

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

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

in the vineyard : Origin: Walker Bay

Farm Location: R45 Franschoek Valley

about the harvest:

in the cellar : Made in the traditional way, this wine was blended by 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 28 months on the lees to develop brioche and complex nutty flavours that these wines are known for. Disgorgement took place in April 2014 and the wine developed further richness on the cork.

Style of wine: Bottle fermented sparkling wine (MCC).

