

## Allee Bleue Brut 2014

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 poached chicken in a saffron sauce or served with a seafood platter at your favourite restaurant – preferably within walking distance of the ocean.

**variety :** Chardonnay | 50% Chardonnay, 50% Pinot Noir

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl du Toit

**wine of origin :** Walker Bay

**analysis:** alc : 12.4 % vol    rs : 4.3 g/l    pH : 3.55    ta : 5.7 g/l

**type :** Cap\_Classique    **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 Franschhoek Valley

**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 36 months on the lees to develop brioche and complex nutty flavours that these wines are known for. Disgorgement took place in December 2016 and the wine developed further richness on the cork.

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



### Allee Bleue Estate

Franschhoek

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