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Allee Bleue Brut 2015

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 :** 12.34 % vol **rs :** 2.2 g/l **pH :** 3.46 **ta :** 5.9 g/l
type : Cap_Classique **style :** Dry **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

2020 Amorim Cap Classique Challenge - Bronze

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

Style of wine: Bottled fermented Sparkling wine (MCC)

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 2017 and the wine developed further richness on the cork.

