

Miranda 1999 Methode Cap Classique

Buttery with a fine mousse

variety : Pinot Noir | Pinot Noir, Chardonnay

winery : Ambeloui Wine Cellar

winemaker : Nick Christodoulou

wine of origin :

analysis : alc : 12.0 % vol rs : 8.5 g/l pH : 3.15 ta : 7 g/l

type : Red

Achieved Three and half stars in the 2001 Platters

ageing : Cap Classique will only age well on the lees before degorgement. After release it should be enjoyed as soon as frequently as possible, and then order a new case from Ambeloui.

in the cellar : Degorged and released October 2000.

A serious Pinor Noir/Chardonnay blend with an energetic bead. Crisp and refreshing mousse contrasting attractively with the pinot richness in bready almost toasty palate. Dry but not austere.

