

Allee Bleue Magnum Box,(MCC BRUT 2016 & MCC BRUT ROSE

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.

variety : 0 | .

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin :

analysis : alc : . % vol rs : . g/l pH : . ta : . g/l va : . g/l

type : White style : Dry body : Medium taste : Fragrant

pack : Bottle size : 0 closure : 0

ageing : 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 March 2020 and the wine developed further richness on the cork.

Drink now or in the next 4-7 years.

in the vineyard : Made in the traditional way, this wine is blended only using the cuvee (first pressings). A blend of Pinot Noir and Chardonnay is used to emphasize richness and elegance of this wine. The Chardonnay part fermented in older barrels and underwent malolactic fermentation.

