

Allee Bleue Brut 2019

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 any style of seafood.

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

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin : Walker Bay

analysis : alc : 12.5 % vol rs : 5.3 g/l pH : 3.46 ta : 5.2 g/l

type : Cap_Classique **style** : Dry **body** : Medium **taste** : Fragrant

pack : Bottle **size** : 0 **closure** : Cork

ageing : Drink now or in the next 4 - 7 years.

Style of wine: Bottled fermented Sparkling wine (MCC)

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.

in the cellar : The Chardonnay part fermented in older barrels and underwent malolactic fermentation.

