

## Allee Bleue Brut 2020

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.

