

Alexis 2001 Methode Cap Classique

Degorged in 2004. Full bodied and characteristic of classical champagne. Fine mousse

variety : Pinot Noir | 70% Pinot Noir, 30% Chardonnay

winery : Ambeloui Wine Cellar

winemaker : Nick Christodoulou

wine of origin : Coastal Region

analysis: alc : 12.3 % vol rs : 10 g/l pH : 2.91 ta : 5.9 g/l va : 0.37 g/l so2 :
50ppm mg/l fso2 : 8ppm mg/l

type : Sparkling **style :** Very Dry

Received 4 stars in the 2004 Wine Magazine Cap Classique Challenge

ageing : 3 years bottle aged in our cool underground cellars

