



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

De Rochebouët Extra Brut NV, Cave Extrême

Price	£16.99
Code	ROCH040

Although Mendoza might not be a natural go-to location for impressive traditional-method sparkling wines, if you are not yet familiar with how good the wines can be, this really is an excellent place to start. A classic blend of Pinot Noir and Chardonnay, in truly tiny quantities and 100% by hand at every stage, the Rochebouët Extra Brut was created by French born Jean-Edouard de Rochebouët, a man who knows a thing or two about sparkling wine; he helped pioneer 'méthode champenoise' wines from Argentina in the early days of Domaine Chandon in Mendoza.

Tasting Notes:

Enticingly complex and seductive, with wonderful aromas of grapefruit, white peaches, ripe melons and brioche. On the palate it displays lovely ripe and rich fruit, a creamy texture and wonderful balancing freshness to help maintain its finesse.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Grapes were picked from vineyards at 1,300 meters above sea level, before being produced via the French Traditional Method of in-bottle fermentation.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Argentina
Region	Mendoza
Area	Uco Valley
Type	Sparkling Wine
Grape Mix	50% Chardonnay, 50% Pinot Noir
Vintage	NV
Style	Extra Brut
Body	Rich, full flavoured and toasty
Producer	Bodega Atamisque
Producer Overview	In the Uco Valley located in the district of San José de Tupangato in the world renowned "Ruta del Vino" you can see the Atamisque Estate. The terroir of the San José district of Tupangato is one of the best in Mendoza because of the combination of sunny days and cold nights which are required to obtain the perfect concentration of colours, aromas and soft tannins which produce powerful, elegant wines with great ageing potential.
Closure Type	Cork
Food Matches	Try with mushroom risotto