



## HOUSE OF TOWNEND

### Nyetimber Cuvee Chérie

#### Demi-Sec

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<b>Usual Price</b>	£43.00
<b>Discount Price (inc. VAT)</b>	£30.99
<b>Code</b>	NYET045

A wine designed with food very much in mind, the Cuvee Chérie Multi-Vintage was initially made to complement delicate British desserts, but it is equally well-suited to gently spiced and fragrant savoury dishes.

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#### Tasting Notes:

This cuvee has the delicate sweetness of honey notes, balanced with pure citrus lemon and tangerine flavours and a refreshing minerality. Elegant, delicate and fresh, it works particularly well with richer foods.

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Specification	
<b>Vinification</b>	Nyetimber uses only grapes from its own vineyards, each of which were deliberately selected to be south-facing. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. Every single grape is picked by hand at the optimal time, a decision that is made on a parcel by parcel basis. The wine is made using the Champagne method (bottle fermented).
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	England
<b>Region</b>	Sussex
<b>Area</b>	West Sussex
<b>Sub Area</b>	West Chiltington
<b>Type</b>	Sparkling Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Sparkling, Vegan, Vegetarian
<b>Vintage</b>	NV
<b>Style</b>	Sweet
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Nyetimber
<b>Producer Overview</b>	The Nyetimber estate counts three major landmarks in its history. Its earliest beginnings saw it first recorded in the Domesday Book in 1086.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with strawberries and cream, fruit tarts, meringue dishes. A fabulous match to spiced and fragrant Asian cuisine - Chinese, Japanese and Thai.