HOUSE OF TOWNEND

Nyetimber Cuvee Chérie Demi-Sec

Usual Price	£43.00
Discount Price (inc. VAT)	£30.99
Code	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.

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	
Vinification	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).
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Sub Area	West Chiltington
Type	Sparkling Wine
Grapes	Chardonnay
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Sweet
Body	Rich, full flavoured and toasty
Producer	Nyetimber
Producer Overview	The Nyetimber estate counts three major landmarks in its history. Its earliest beginnings saw it first recorded in the Domesday Book in 1086.
Closure Type	Cork
Food Matches	Try with strawberries and cream, fruit tarts, meringue dishes. A fabulous match to spiced and fragrant Asian cuisine - Chinese, Japanese and Thai.