



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Nyetimber Cuvée Chérie Demi-Sec

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| Usual Price | £43.00 |
| Discount Price (inc. VAT) | £30.99 |
| Code | NYET045 |

A wine designed with food very much in mind, the Cuvée 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 cuvée 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 | |
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| 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 | 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. |