



Esses Coeur de Cuvée 2015 Blanc de Blanc

Coeur de Cuvée 2015 is a complex and delicate vintage Méthode Traditionnelle

Winemaking:

Coeur de Cuvée is gently whole bunch pressed *by hand*, in a traditional wooden basket press. For this wine, only the free run juice was used and matured for 10 months before being bottled and tirage being undertaken. Coeur de Cuvée was aged on lees for 45 months creating complex characteristics with delicate and elegant effervescence.

Seasonal Characteristics:

The 2015 season was a sunshine-filled, dry year, creating the perfect ripening conditions. Harvest was undertaken mid-April, which for New Zealand is late for sparkling. This extended ripening allows the flavours to develop and the acid and sugar balances naturally rich their peak to create the perfect Méthode Traditionnelle.

Grape variety:

Coeur de Cuvée is made from premium chardonnay grapes.

Maturation on Lees:

It has matured in the bottle on lees for 45 months This has created a complex wine and delicate on the palate.

Palate:

The palate is rich in flavour with traditional brioche characteristics dominating the palate. It is soft and delicate in body with a fine effervescence.

Food match:

This wine perfectly matches with cheeses that have a slight saltiness to them. Truffle fries and arancini are great matches for those that enjoy something a little more indulgent.

Dosage:

Brut - 10g/L Residual Sugar

Harvest: 13/4/2015 Bottled 27/1/2016 Disgorged: 9/10/2019 No. of Bottles: 1,416