



Seth NV Brut Cuvée

Overview:

This Méthode Traditionnelle is a true lovely lively sparkling. With its pale straw colour, captivating aromas of floral and citrus notes, a palate that balances fruit flavours and acidity, and a finish that combines mineral and coastal elements, it offers a complete and memorable tasting experience.

Time on lees: 4 years **Dosage:** 6g/l **Number of Bottles:** 1659

Appearance:

This Méthode Traditionnelle graces the glass as fine bubbles rise in a dance of celebration. The bubbles are elegant, lending a vivacious and energetic quality to the wine. Like shooting stars, they dazzle and dance, enhancing the visual and sensory experience.

Aroma:

Floral notes take centre stage, with delicate hints of jasmine and chamomile tea infusing the air. A touch of lemongrass adds a lively citrus zest, while the essence of lime zest dances playfully, evoking a sense of freshness. Subtle wafts of pastry biscuit and lime curd intertwine, adding a layer of decadence to the aromatic experience.

Palate:

The first sip reveals a delightful combination of flavours that mirror the aromatic journey. The floral character continues to enchant, with honeysuckle blossoms that intermingles with the other notes. The crispness of red apple adds a freshness, while the zesty grapefruit pith provides a pleasant acidity. Together, they create a vibrant medley of flavours that invigorates the senses.

Finish:

A hint of flint adds a mineral character that adds depth and complexity. The subtle salinity and gentle sea breeze evoke a coastal serenity. These elements contribute to a refreshing and lingering finish that leaves a lasting impression on the palate.

Technical Notes:

Grapes:	85% Chardonnay	pH:	3.50
	15% Pinot Noir	Alcohol:	12.0%
Residual Sugar:	5.77g/L	Other:	Vegan Friendly
Total Acidity:	6.2g/L		Low Sulphite

