

  
**ESSES**  
KAIKŌURA

**Grand Coeur 2015 Vintage Blanc de Blanc**

**Overview:**

From its captivating golden appearance to its inviting aromas of floral honeysuckle, almond, nougat, pinenut, and toasty brioche, it sets the stage for a luxurious tasting experience. The palate delights with the succulent flavours of nectarine, ripe peach, grapefruit, quince, and warmed buttered brioche, captivating with each sip. The fine, slow-rising bubbles add an element of grace, enhancing the wine's elegance and texture.

**Time on lees:** 7 years    **Dosage:** 4g/L    **Number of Bottles:** 486

**Appearance:**

This aged vintage Blanc de Blanc reveals a gorgeous golden colour, casting a radiant glow that captivates the eye and speaks of timeless elegance and refinement. Fine bubbles rise gracefully, ascending through the wine with a slow and gracious ascent.

**Aroma:**

Delicate notes of floral honeysuckle and white blossom dance gracefully, radiating an aura of refined beauty. A symphony of almonds, nougat, pinenuts, and macadamia nuts intertwine, creating a tapestry of nutty richness. Toasted nuances and the heavenly scent of freshly baked brioche envelop the senses, tantalizing the nose with their irresistible allure.

**Palate:**

Nectarines and perfectly ripe peaches engage the taste buds, imparting a luscious and velvety fruitiness. The vibrant essence of grapefruit adds a refreshing zest, while quince lends a subtle tartness and a captivating complexity. Warmed buttered brioche creates a luxurious sensation, evoking a sense of indulgence and sophistication.

**Technical Notes:**

<b>Grapes:</b>	100% Chardonnay	<b>pH:</b>	3.38
<b>Residual Sugar:</b>	4.46 g/L	<b>Alcohol:</b>	12.7%
<b>Total Acidity:</b>	6.5 g/L	<b>Other:</b>	Vegan Friendly Low Sulphite

