

Moore&Moore

2022 MÉTHODE TRADITIONNELLE BRUT CUVÉE

COLOUR

Pale yellow

NOSE

Granny Smith apple with hints of fresh brioche, lemon zest and nougat.

PALATE

Crisp acidity, lively bubbles and notes of orange peel. Refined effervescence with hints of minerality and a creamy softness.

WINEMAKING

Grapes were harvested early with higher acid and low sugar levels to achieve vibrant acidity in the final wine. Following primary fermentation, wine underwent malolactic fermentation to soften the acid profile and incorporate creamy, nutty notes. Bottled under trirage to undergo secondary ferment in bottle for 18 months.

ANALYSIS

Alc. 12.0%
pH. 3.46
TA. 5.4 g/L
G/F 5.0 g/L

CELLARING

Drink now through to October 2027.

Serve chilled.

