



NO.1 FAMILY ESTATE CUVÉE BLANC DE BLANCS

£28.50

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SKU: SPN1BDB

Categories: [Elegant & Complex](#), [Chardonnay](#), [Champagne & Sparkling](#), [New Zealand](#), [Dry](#), [£20 - £49.99](#), [Award-winning](#), [No.1 Family Estate](#),

No.1 Family Estate, established 1997, is a boutique Methode Champenoise winery, situated on Marlborough's "Golden Mile" – Rapaura Road. It is the only Marlborough winery specialising in the production of Methode Traditionelle.

Proprietors, Adele and Daniel Le Brun, are committed to producing premium Methode Traditionelle made only in the strictest methods stipulated in the stringent rules laid down by winemaker Daniel Le Brun's native home, Champagne.

Grape Varieties: 100%

Chardonnay

Farming Practices: Sustainable

Tasting Notes: A perfect balance between ripe, fresh fruit and toasty yet creamy yeast. The wine is held on lees for two years or more allowing the perfect level of maturity.

It displays a fine, consistent bead and firm mousse resulting in a complex character. The palate is smooth and seamless with a wonderful balance of acidity, giving a wine of elegance and style.

“A touch of smoke and shortbread on the nose. On the palate a lovely lightness pervaded by gentle sponge-cake aromas of autolysis, very fine mousse and long finish.” - Anne Krebiehl MW, The Buyer 2018

Awards: Australia & New Zealand Boutique Wine Show 2016 -50/60 Points. 84 Points

and Commended at the
Decanter World Wine Awards
2017.

Sugar Level: 8.5g/l

Closure: Natural Cork

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