



NYETIMBER CLASSIC CUVEE 2010 MAGNUM

£86.60

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Categories: [Elegant & Complex](#), [Champagne & Sparkling](#), [England](#), [Dry](#), [Magnums](#), [£50 - £99.99](#)

Nyetimber's Classic Cuvée is a sumptuous blend of 51% Pinot Noir, 36% Chardonnay and 13% Pinot Meunier. Since the very beginning, Nyetimber have insisted on a minimum of 36 months ageing in their cellars in order to give depth and complexity to their wines. Prior to disgorging the lees, Nyetimber use sensitive, state-of-the-art gyropalletes for riddling, ensuring absolute consistency in each individual bottle. After disgorgement, a small amount of dosage liqueur containing sugar and reserve wine is added to complete the process. They

believe that substantial post-disgorgement ageing time is essential to the flavour and complexity of the wine.

The story of Nyetimber is one of decades of craftsmanship, passion, and a pioneering spirit. Their uncompromising attention to detail and singular desire to produce wines worthy of the most joyous of celebrations, drives them to create the very finest expressions of the Estate. Head Winemaker Cherie Spriggs assesses every handpicked parcel of grapes for quality, ripeness and character. Nyetimber wines have achieved global acclaim, winning international awards and blind-tasting competitions, as well as being recognised by some of the world's most celebrated wine experts.

This Classic Cuvee is pale gold and gentle with fine bubbles. It's toasty, spicy and complex

aromas show wonderful development after more than three years on lees in their cellar. The palate supports these complex aromas with honey, almond, pastry and baked apple flavours. Very fine and elegant with a great combination of intensity, delicacy and length. It is the ideal occasion-ready drink. Intense yet delicate, elegant yet complex – it's no wonder it's consistently crowned one of the best English sparkling wines.

Nyetimber's Classic Cuvee is best enjoyed in the sunshine with some freshly caught seafood – namely Smoked Salmon, Oysters, Scallops and Sushi, preferably with the waves lapping at your feet.

