



CAPRIOLE MCC 2017

100% Chardonnay picked early in January. Grapes are whole bunched pressed followed by a slow cold fermentation for 3 weeks. The base wine is kept in stainless steel tanks for one year on its fermentation lees before undergoing a secondary fermentation in bottle. The wine in bottle is kept on the lees for 2 years before disgorgement takes place.

ALC 12%	RS 2.3g/L	VA 0.22g/L
PH 3.14	TA 9g/L	TSO ₂ 97g/L

The nose shows a complexity of glazed honey, apple and lemon pie, toasted nuts, brioche and fresh baked biscuits. The pallet is fresh and vibrant with delicate bubbles illuminating stewed apples and zesty white fruit.