












BOLNEY CUVÉE NOIR



	Wine Type	Sparkling Wine
	Vintage	NV
	Style	Crisp, Dry Whites
	Country	England
	Grower Name	Bolney
	Grape Variety	Dornfelder
	ABV	12.50
	Closure	Natural Cork
	Allergens	Sulphites
	Method	
	Product SKU	BOLNEYCLASSNOINV

TASTING NOTES

A unique, traditional method, quality red sparkling wine. Aromas reminiscent of dark fruits, especially dark cherry and blackberry. On the palate, a full-bodied mousse, packed full of fresh hedgerow fruit, blackberry, damson, and sloes. The Dornfelder was crushed and then fermented on the skins in stainless steel for 4-5 days. The wine underwent malolactic fermentation and maturation in tank. A specialist red wine yeast was used for the first ferment and then the 18-2007 Champagne yeast for the bottle fermentation. Aged on lees for 15 months.

Food Matches

Braised Pork Belly, Peking duck with pancakes & Braised Lamb Shank