














BOLNEY CUVÉE NOIR



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|  | Wine Type | Sparkling Wine |
|  | Vintage | NV |
|  | Style | Full & Rich Reds |
|  | 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, sweet sparkling red wine. Aromas reminiscent of red fruits, especially red cherry, redcurrants and sweet blueberries. On the palate, the sparkling red has a wonderful creamy richness and full-bodied mousse, packed full of ripe summer fruits, with a hint of sweet spice on the finish. The Dornfelder grapes were crushed and 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 before aging on lees for 15 months.

Food Matches

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