

Wildevorst

WINES

Methodé Cap Classique 2014



100% Chardonnay

Whole bunch pressed Chardonnay that underwent a cool, slow first fermentation in stainless steel tanks. Bottled under crown cap and kept on the lees for three years before disgorging.

A fine mousse with a crisp acidity and delicate citrus bouquet balanced with an elegant brioche character that creates an exquisite complexity.

278 bottles produced

Alcohol: 10%
Residual Sugar: 3.2g/L
TA: 5.9g/L
pH: 3.50