



SPARKLING BRUT MCC 2007

BACKSBERG > BLACK LABEL RANGE

TASTING NOTES

A highly active, lively and extremely fine head. A creamy palate with a smooth, filling mousse. A fine flavour with a good, leesy background and well-developed flavours, with a bright, fresh finish.

FOOD SUGGESTIONS

This Methodé Cap Classique is an excellent wine to enjoy with everything from starters to desserts.

BLEND INFORMATION

Chardonnay 60%, Pinot Noir 40%

AGEING POTENTIAL

3 - 5 years

WINEMAKER

Guillaume Nell

CHARACTERISTICS

Type: Sparking
Style: Unwooded

TECHNICAL ANALYSIS

R/S (g/l): 6.9
pH: 3.40
T/A: 5.6
Alc % (vol): 11.59%



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