

# BACKSBERG

SUSTAINABLY FARMED

## BLACK LABEL RANGE | SPARKLING BRUT

méthode cap classique

### 2017

**ORIGIN:** Coastal

**CLIMATE:** Mediterranean

#### VITICULTURE:

Trellised VSP vines provide the optimal conditions for this delicate méthode cap classique.

#### VINIFICATION:

Whole bunch pressed, this wine is an aromatic blend of Chardonnay and Pinot Noir. This base blend is bottle-fermented and aged for approximately 12 months before disgorging in late 2018.

**BLEND:** 53% Chardonnay and 47% Pinot Noir

**AGEING POTENTIAL:** Best enjoyed within 4 years

Alc 11.8%   RS 10.1 g/l   pH 3.19   TA 5.6 g/l

#### TASTING NOTE:

Carefully crafted from hand-picked Chardonnay and Pinot Noir grapes, Backsberg's expression of MCC exudes aromas of roasted chestnut, fresh hay and golden ripe apple. A delicate mousse on the palate gives way to a refreshing, zesty finish.

#### PAIRING SUGGESTION:

This MCC is an excellent wine to enjoy with seafood, starters and desserts.

*With more than a century of quality winemaking under their belts, the Back family have plenty to celebrate - and what would a celebration be without a bottle or two of Méthode Cap Classique?*

