

# BACKSBERG

SUSTAINABLY FARMED

## BLACK LABEL RANGE | SPARKLING BRUT

méthode cap classique

## 2018

**ORIGIN:** Coastal Region

**CLIMATE:** Mediterranean

### VITICULTURE:

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

### VINIFICATION:

Whole berry pressed, this wine is an aromatic blend of Pinot Noir and Chardonnay. This base blend is bottle-fermented and aged for 24 months before disgorging in mid 2020.

**BLEND:** 52% Pinot Noir and 48% Chardonnay

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

Alc 12.27% RS 10.8 g/l pH 3.31 TA 4.9 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?*

