Makers mission of the second section of the

NV Cuvée Blanc

COLOUR

Delicate pale straw

AROMA PALATE Bright citrus paired with hints of red apple

Floral and bubbly, with a hint of citrus on

the finish

WINEMAKING

The grapes were harvested during the cool evening hours to retain their freshness and quality. Each batch underwent a controlled fermentation in stainless steel, and lees stirring was employed to impart depth and a rounded character to the wine. Following blending and stabilisation, the wine rested on lees before undergoing filtration in preparation for bottling.

ENJOY WITH

Baked brie with a drizzle of honey and fresh thyme or a mixed seafood paella with lemon.

