














## BOLNEY CUVÉE NOIR



	<b>Wine Type</b>	Sparkling Wine
	<b>Vintage</b>	NV
	<b>Style</b>	Full & Rich Reds
	<b>Country</b>	England
	<b>Grower Name</b>	Bolney
	<b>Grape Variety</b>	Dornfelder
	<b>ABV</b>	12.50
	<b>Closure</b>	Natural Cork
	<b>Allergens</b>	Sulphites
	<b>Method</b>	
	<b>Product SKU</b>	BOLNEYCLASSNOINV

## TASTING NOTES

A unique, traditional method, sweet sparkling red wine. Aromas reminiscent of red fruits, especially red cherry, redcurrants and sweet blueberries. On the palate, the sparkling red has a wonderful creamy richness and full-bodied mousse, packed full of ripe summer fruits, with a hint of sweet spice on the finish. The Dornfelder grapes were crushed and fermented on the skins in stainless steel for 4-5 days. The wine underwent malolactic fermentation and maturation in tank. A specialist red wine yeast was used for the first ferment and then the 18-2007 Champagne yeast for the bottle fermentation before aging on lees for 15 months.

## Food Matches

Braised Pork Belly, Peking duck with pancakes & Braised Lamb Shank