

17  58

ESTERHÁZY

WEINGUT



BLANC DE NOIRS BRUT

Kategorie	sparkling wine
Rebsorte	Pinot Noir
Jahrgang	NV
Geschmack	brut (herb)
Qualitätsstufe	Schaumwein
Alkoholgehalt	12,5% vol
Farbe	sparkling
Restsüße	7,5 g/l
Säuregehalt	6,3 g/l

VINIFICATION

This sparkling wine was produced according to the Méthode Traditionelle. Pinot Noir grapes are harvested very early, using the basket press to obtain very fine sparkling base wine without bitterness. The fermented base wine is bottled with yeast and sugar and sealed. At the beginning the yeast ferments the sugar, then the yeast dies and gives fine brioche notes to the sparkling wine. The pressure is 6 bar, and due to the long storage, the perlage binds perfectly. After one year of storage on the yeast, the bottles are disgorged and ready to drink.

TASTING NOTE

Straw yellow with pink reflections. On the nose, fruit aromas of red apples, citrus, pears and dried fruits, plus yeasty notes like brioche and bread crust. On the palate, very fine perlage and a racy, well-integrated acidity. Dense and compact, the yeast notes add complexity.

This sparkling wine has a complex aroma with a very fine mousseux. Enjoyed classically as an aperitif, it also harmonises with fruity desserts. It lightens them up and gives them a fresh kick.