

cofield

2014 Pinot Noir Chardonnay

Firstly, the 2014 season provided ideal growing conditions for this sparkling wine. Then, in mid-February we handpicked the grapes and gently pressed them to minimise colour pickup from the Pinot Noir.

The TLC shown in the winery was followed by two years aging on its yeast lees in the bottle, which builds depth and complexity in the wine. Lastly, the disgorging (removal of the yeast lees remaining from the bottle fermentation) allowed us to perfectly balance the wine with a judicious amount of dosage liqueur.



Variety	Pinot Noir & Chardonnay
Source	Alpine Valley Fruit
Colour	Clear, white gold.
Aroma	Fresh and inviting with lemon zest and 'granny smith' apple characters prominent.. Aromas of freshly baked bread and subtle hazelnut add interest in the background..
Palate	Lean and crisp on entry with lemon tinged fruit and a taught mineral backbone. Weight and texture builds through the mid palate with fruit spice, toasty brioche notes and roasted nuts adding to a long, complex finish.

Service and Cellaring

Hard to resist in its youth, but a fine acid structure ensures that this wine will continue to develop in bottle over the coming five to seven years. Perfect with a platter of crisp fried white bait or good quality jamon iberico.