



## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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# Nyetimber Cuvee Chérie

## Demi-Sec

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|----------------------------------|---------|
| <b>Usual Price</b>               | £43.00  |
| <b>Discount Price (inc. VAT)</b> | £30.99  |
| <b>Code</b>                      | NYET045 |

A wine designed with food very much in mind, the Cuvee Chérie Multi-Vintage was initially made to complement delicate British desserts, but it is equally well-suited to gently spiced and fragrant savoury dishes.

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### Tasting Notes:

This cuvee has the delicate sweetness of honey notes, balanced with pure citrus lemon and tangerine flavours and a refreshing minerality. Elegant, delicate and fresh, it works particularly well with richer foods.

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| Specification            |   |
|--------------------------|---|
| <b>Vinification</b>      | Nyetimber uses only grapes from its own vineyards, each of which were deliberately selected to be south-facing. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. Every single grape is picked by hand at the optimal time, a decision that is made on a parcel by parcel basis. The wine is made using the Champagne method (bottle fermented). |
| <b>ABV</b>               | 12%   |
| <b>Size</b>              | 75cl  |
| <b>Drinking Window</b>   | Drink now   |
| <b>Country</b>           | England   |
| <b>Region</b>            | Sussex  |
| <b>Area</b>              | West Sussex   |
| <b>Sub Area</b>          | West Chiltington  |
| <b>Type</b>              | Sparkling Wine  |
| <b>Grapes</b>            | Chardonnay  |
| <b>Genres</b>            | Sparkling, Vegan, Vegetarian  |
| <b>Vintage</b>           | NV  |
| <b>Style</b>             | Sweet   |
| <b>Body</b>              | Rich, full flavoured and toasty   |
| <b>Producer</b>          | Nyetimber   |
| <b>Producer Overview</b> | The Nyetimber estate counts three major landmarks in its history. Its earliest beginnings saw it first recorded in the Domesday Book in 1086.   |
| <b>Closure Type</b>      | Cork  |
| <b>Food Matches</b>      | Try with strawberries and cream, fruit tarts, meringue dishes. A fabulous match to spiced and fragrant Asian cuisine - Chinese, Japanese and Thai.  |