



## Methode Cap Classique 2015



### Tasting notes

On the nose, you'll find red apples, honey and almonds. The palate is beautifully balanced with loads of apple and tangerine as well as a crisp acidity in homage to its cool origin.

### Vinification

Whole bunch pressing to ensure low phenols and the cleanest juice possible. Fermentation is then done in 30 % old oak barrels and in 70 % stainless steel tanks. Malolactic fermentation is then carried out. The base wine is bottled with sugar and yeast to start the secondary bottle fermentation after which the wine spends 36 months on the lees.

### Technical details

11.5 Vol %  
5.2 g/l Residual sugar  
5.6 g/l Total acidity  
3.32 pH