

Genevieve

MÉTHODE CAP CLASSIQUE

VARIETY • VINTAGE • AREA OF ORIGIN • PRODUCTION

100% Chardonnay 2015

Bot River, Overberg, Western Cape, South Africa.

12 000 Bottles

VINEYARD DETAIL:

Chardonnay vineyards planted on deep riverside soil in E/W direction situated down the Bot River Van der Stel Pass and the first year that we have started harvesting from another old Chardonnay block closer to Bot River.

HARVEST DETAIL:

Handpicked at 19°B for fruit and elegance and high natural acidity.

CELLAR:

Produced in a Méthode Cap Classique cellar, Paarl

CELLAR TREATMENT:

My philosophy is vigilant attention and consideration in the vineyard with minimal but concise intervention in cellar, allowing each vintage to express itself from grape to bottle.

Whole bunch pressing ensuring quality juice. 4 years yeast contact time before disgorgement

TASTING NOTES:

Delicate and generous bubbles with crisp aromas of lime blossom, white peach and a touch of stone fruit.

Vibrant and supple upon entry with delicate honey and brioche characters in the background.

Overall balanced finesse with fine acidity offering a long attractive crystalline finish.

ALC: 12.5% • PH:3.28 • RS:5.9 • TA:7.4

FOOD STYLES THAT PAIR WELL WITH GENEVIEVE MCC:

A large variety of dishes can be paired with fine bubbles but here of some of my favourites!

Mushroom Soufflé, Butternut Squash Ravioli w/Brown Butter Sage, Tuna Tacos,

& Lime & Hazelnut Macaroons