



VAN LOVEREN

WINES OF DISTINCTION

Christina van Loveren Methode Cap Classique



CELLARMASTER'S NOTES: A well-balanced Methode Cap Classique (MCC) wine with upfront lime and citrus flavours, and soft refined bubbles. A blend of Chardonnay for its finesse and ageing ability and Pinot Noir for body and fruit

STYLE: An elegant Methode Cap Classique Brut Sparkling Wine

CULTIVAR: 86 % Chardonnay, 14% Pinot Noir

TONS PER HECTARE: 8 t/ha

AGE OF VINE: 16 Years old

SOILS: Rich Lime Stone

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation

HARVESTING: Harvesting is done by hand

VINIFICATION: Whole bunch pressing which yields only the best juice. Sugar and a special yeast is added in the bottle which goes through a second fermentation. Nine months on its primary lees followed by nine months on its secondary lees has added extra dimension to this MCC

ANALYSIS: **Alc:** 12% **R/S:** 6.1g/l **T/A:** 6.6g/l **pH:** 3.08

MATURATION POTENTIAL: Ready to enjoy now

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 870

CASE BARCODE: 1600 2269 000 877

FOOD SUGGESTIONS

Enjoy as an aperitif or with fresh oysters, sushi, fresh strawberries or any seafood or fruit-based dishes

**AWARDS
& ACCOLADES:**

New Release

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