

DOMAINE COUTELIER

2012 MÉTHODE CAP CLASSIQUE



*A lovely cold glass of nice bubbles
Is assured to make you chuckle
And in a state of glee
One becomes three
And you find yourself in a fine muddle.*



Wine of Origin:
Stellenbosch

Analysis:
Alc: 12.5%
TA: 5.8 g/l
PH: 3.20
RS: 4.3 g/l

The Domaine

Domaine Coutelier is situated on the 17th Century Devon Vale farm which was split into smaller portions in the 1950's. Grapes have been grown on this land for decades. Visible to the East are the mountains of Simonsberg, Groot Drakenstein, Jonkershoek, Stellenbosch, Helderberg with the Hottentots-Holland to the South, Paarl Rock and surrounding mountains to the North East, Durbanville Hills and Cape Town Suburbs to the North West.

Variety

50% Chardonnay & 50% Pinot Noir

Vineyards

Both Chardonnay and Pinot Noir are harvested from the Durbanville wine region. Nestled with in the Tygerberg Hills, this area is perhaps one of the lesser known wine regions of South Africa. With it's cool sea breezes coming directly from the Atlantic Ocean which lies a mere 5 km from the vineyards, average temperatures are considerably lower than the surrounding regions. This Coastal region produces some of the best Pinot Noir and Chardonnay grapes in South Africa which give typically very fruity wines with excellent balance and structure.

Winemaking

The two grapes varieties are gently pressed in a pneumatic press upon arrival from the vineyard. The juice is then settled for 24 to 48 hours at cold temperatures in tank prior to fermentation. Each variety is fermented separately, then blended prior to first bottling. A second fermentation then takes place in bottle according to the traditional Méthode Cap Classique recipe. After a minimum of one year on bottle lees, the wine is then degorged to remove the lees and corks are placed on the wine bottles and secured with wire mesh.

Tasting Notes

This Cuvée Brut is a dry, crisp fruity bubbly wine. Fresh exotic fruits added to Citrus and Grapefruit compliment soft biscuity flavours while the fine bubbles carry the flavours through the palate onto a seamless finish.

Pairing

Suitable for any celebration or just of you feel like a glass of bubbles. Goes excellently with caviar, fish and poultry.