

No.1 Family Estate (Marlborough) Cuvée #Eight

In late 2010 , Adele and Daniel Le Brun celebrated 30 years of producing some of New Zealand's finest sparkling wines . No 8 is the luckiest of all numbers for the Chinese and this could just be your'e lucky wine . Although the Cuvée changes with each handcrafted release , the cepage is generally a blend of 65% Pinot Noir , 20% Chardonnay and 15% Pinot Meunier . This is a very typical cuvée for many non vintage champagne's and the addition of Pinot Meunier adds a lovely softness and roundness to the overall flavour and balance of No. 8 . A very consistent Methode Traditionelle that deservedly has won many accolades both here in New Zealand and on the International Show circuit . A delicious sophisticated aperitif.



Product Details

Origin: New Zealand -> Marlborough

Style: Dry sparkling

Winemaker: Daniel Le Brun

Closure: Natural Cork

Variety: Cuvée No.8

Vintage: NV

ABV: 12.5%

Trophy and Gold medal-International Wine Challenge, London

"Attractive, full-bodied wine with lifted biscuity, smoky, brown-bread, yeast autolysis flavours. Very Champagne-like sparkling with plenty of weight and flavour." **Cuisine**

Five Stars and Trophy - Winestate 2002

93 Points - Bob Campbell MW

fine, tight wine with flinty Chardonnay characters evident on the nose together with a subtle bread yeast autolysis character. Green apple and lemon. Bone dry with an ethereal texture. A very attractive wine and certainly the best example under this label I've tasted.â€

Bob Campbell MW September 2008

Gold medal- Royal New Zealand Easter Show

90 Points - Wine Enthusiast USA