

*Exceptional*

E L E G A N C E

**BOSCHENDAL**

MÉTHODE CAP CLASSIQUE

*Demi Sec*

**Vintage:** NV

**Origin:** Western Cape.

**Cuvée Details:** Chardonnay 51%; Pinot Noir 49%

**In the vineyard:**

The long journey of making this seductive, refined MCC starts with the finest, perfectly ripe grapes. They are hand-picked in the fresh, early morning hours, lovingly quality-sorted for any impurities and placed in small lug boxes for gentlest handling before being whisked off to the cellar.

**In the cellar:**

Boschendal MCC's are lovingly created from grapes which are whole-bunch pressed in separate lots. Only purest free run juice is used for fermentation and upon completion, the tank was filled and left on the primary lees up until blending for extra flavour and dimension. To ensure absolute clarity and finesse, the final blend of the base wine was then stabilized and filtered. The sugar level of the wine was adjusted to 24 g/l followed by the addition of the 'liqueur de tirage' (yeast) for the second fermentation in the bottle where the magic of the elegant MCC bubble transpires. This resulted in the mesmerizing fine mousse that our Méthode Cap Classique is so well known for. A minimum of 12 months maturation on the lees in the bottle followed, before disgorgement and dosage to lift the sweetness to an elegant and seductive 35g/l.

**Winemaker's tasting notes and pairing suggestions:**

A flourish of delicate bubbles brings forth the decadent crème brûlée and almond Biscotti deliciousness, balanced with alluring lemon cream and orange peel to finish with vibrant freshness and length. Maturation on the lees provides a well-rounded creamy mouth-feel with appetizing minerality, good balance and a seamless finish. Enjoy well chilled as a glamorous touch to any occasion. The hint of sweetness in this MCC makes it the perfect match for aromatic curries such as Indian butter chicken, or decadent delights such as sticky honey nougat or pecan pie with good vanilla ice cream.

**Technical Analysis:**

Alcohol 12 %

Residual Sugar 35.0 g/l

Total Acid 6.0 g/l

pH 3.5



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