

# COOMBE FARM

LAND-LEGEND-HISTORY-HERITAGE



## COOMBE FARM NV BLANC DE BLANCS

### THE WINE

A delicate, elegant Yarra Valley Sparkling with lifted citrus notes of lemon and green apples. Fresh and crisp on the palate, with notes of rounded brioche and fine, persistent bubbles

### VITICULTURE

100% Chardonnay clone 76, hand-harvested at approximately 11 Be – an optimal sugar-acid balance to ensure fresh citrus flavour and a tight acid line

### WINEMAKING

This NV Blanc de Blancs has been produced Methode Traditionelle (bottle fermentation) from estate grown Chardonnay fruit. The wine was aged on lees in the bottle for a minimum of period 12 months

### FOOD MATCH

A perfect party starter or aperitif, served with fresh scallop canapes

### TECHNICAL DETAILS

Varietal composition: 100% Chardonnay (clone 76)

Alcohol: 12.5%

Dosage: 10.5g/l

Base vintages: 2014 and 2015

Disgorgement date: November 2016

Barrels: Stainless steel tank

Cellaring: Drink now

