

# Allan Scott Cecilia Brut In Single Gift Box (1x750ml) NV



<b>Category:</b>	WINE		
<b>Style:</b>	SPARKLING METHODE		
<b>Variety:</b>	METHODE TRADITIONNELLE		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	NV		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	A blend of fruit from three different Marlborough vineyards, each vineyard is prepared meticulously to ensure flavoursome crops that will express themselves individually in a blended wine.		
<b>Vinification:</b>	Allan Scott Cecilia Brut is a blend of Chardonnay and Pinot Noir grapes. The chardonnay grapes are picked, lightly pressed and fermented to absolute dryness. Following primary fermentation, wild malolactic fermentation is encouraged. The pinot noir grapes must be handled very carefully as too much maceration can result in a salmon pink or rose coloured wine. After a very quick transition from vineyard to winery, the grapes are very lightly pressed following the same process as the chardonnay gr		
<b>Appearance:</b>	gold		
<b>Bouquet:</b>	When the bottle is opened properly, the wine 'pops' into life and you are immediately met with a toasty yeast autolysis character - a must for great Methode Traditionnelle wine! The aromas are lemons and yeast, but slightly restrained, not giving anything away!		
<b>Palate:</b>	The palate builds from the lemon citrus entry through a biscuit dough mid palate to a full, rich but crisp and clean finish.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	17278		