



# WEBERSBURG

*WEBERSBURG MÉTHODE CAP CLASSIQUE BRUT*

*This wine is a true reflection of pleasure and celebration.*

- Variety:** 56% Chardonnay, Pinot Noir 39% and 6% Pinot Meunier
- Vintage:** Non-Vintage
- Vineyards:** A selection of exceptional vineyard sites with shale and decomposed granite soil structures.
- Harvest Details:** All grapes are handpicked from 18 to 19°B
- Winemaking:** All grapes are sorted in the vineyard to ensure high standards of quality. Whole bunch pressing is used to extract the finest free run juice with low phenols and high in varietal flavour.
- Maturation:** ***Matured on the lees for up to 60 months (5 Years) depending on the degorging date.***
- Analysis:** Alcohol 11.82%, Residual sugar: 2.3 g/L  
Total Acid 6.6 g/L , pH 3.35

***Winemaker's Tasting Note:***

A lively expression of delicate richness and freshness with a seductive palate of citrus, fresh apple blossoms with great depth of rich fine mousse on the finish.

***Possible Food Pairing:*** Great with fresh oyster's and crayfish or a pear parmesan and rocket salad.

***Ageing Potential:*** Drink now and can be enjoyed over the next 5 years