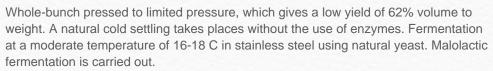


Ridgeview

Cavendish Brut





Grape varieties: 33% Chardonnay, 43% Pinot

Noir, 24% Pinot Meunier

Altitude: 5m - 65m ASL

Vineyard age: Between 8 and 22 years old

Exposure: South & Southeast

Soil: Clay, flint, stone, and loam

Dosage at disgorgement: 8 g/l

Bottle fermentation on the lees: 18 months

Alcohol: 12.5%

Tasting notes:

Cavendish is a rich golden color with exceptionally fine bubbles. The nose is expressive with hints of red fruits. The Pinot dominance brings depth and complexity to the palate with a long-lasting finish, while the Chardonnay adds finesse and freshness.

Press Notes

AG Vinous

NV 93 points

Wine Enthusiast

NV, 2014 92 points

