

Ridgeview

Cavendish Brut



Whole-bunch pressed to limited pressure, which gives a low yield of 62% volume to weight. A natural cold settling takes place without the use of enzymes. Fermentation at a moderate temperature of 16-18 C in stainless steel using natural yeast. Malolactic fermentation is carried out.

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

