

Ridgeview

Cavendish Brut

Fermentation at moderate temperatures of 16-18 C in stainless steel using neutral yeast to give purity and focus. 100% malolactic fermentation for complexity and balance.



Grape varieties 33% Chardonnay, 43% Pinot Noir, 24% Pinot Meunier

Altitude 5m - 65m ASL

Soil Clay, flint, stone, and loam

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.

Banville
Wine Merchants

www.banvillewine.com

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