

PENFOLDS CHAMPAGNE

Cuvée Brut NV



"A perfect aperitif Champagne offer for Spring" (and the rest of the year!) – purity/freshness/relaxed."

"Friendly – a style that doesn't confront, it embraces. Emotive, not cerebral."

"An inaugural Non-Vintage Cuvée release that beckons interest, and adds to the allure of the earlier-released Non-Vintage Rosé Champagne."

PETER GAGO

Penfolds Chief Winemaker

OVERVIEW

Champagne through a Penfolds lens. This Cuvée Brut NV release is sourced from highly regarded vineyards across the Champagne region. Made in partnership with Champagne Thiénot, the blend is made up of Pinot Noir, Pinot Meunier and Chardonnay. Complete and assured, the Cuvée Brut is fresh and forward on the nose, and lively on the palate.

GRAPE VARIETY AND REGION

45% Pinot Noir	Aube: Fontette / Saint Thierry: Merfy
35% Pinot Meunier	Vallée de Marne: Vandière / Verneuil
20% Chardonnay	Nogent
Reserves:	2017, 2018, 2019 and 2020.

WINE ANALYSIS

Alc/Vol: 12% v/v
Acidity: 6.5 g/L
pH: 3.11
Dosage : 5.6 g/L
MLF: 100%
Disgorged: March 2024

COLOUR

Clear straw; a delicate and fine mousse.

NOSE

- Awash with florals – an exotic mix of white petals immediately ascend – wafts of lily, chamomile and seringat immediately come to mind.
- Propelled by a fine mousse even more botanic scents are liberated/eluted – *Oranger du Mexique* (Mexican orange blossom, not unlike lemon-tree flowers) and *Yuzu Orange Citrus*.
- Familial notes of roasted nut, vanillin pod and custard-apple remain in the very-quickly emptied glass.
- A subliminal tussle between disparate aromatic dispositions – fresh, forward and flirtaceous vs. delicate, assured and measured. You decide!

PALATE

- A bonanza of flavours – instantly reminding of a just-baked *Tarte au Citron meringuée* – that ideally afford so many palate descriptors that often remain elusive. Not here.
- And yet subtle derivatives of raspberry pastille, nougat and vanillin bean pod still manage to cautiously circle.
- Lively. Assorted sherberts coupled with tingling acidity enhance and define. An array of citrus exemplars prance across the palate – clean and pure, without any bitterness from zest.
- Gentle, ethereal, no rough edges. Complete, assured.

PEAK DRINKING

Now, now, now ... yet if desired, destined to positively transform over the next 2-3 years with 750ml bottle-evolution.

Retain? Not likely – that's what our N/V Cuvée magnums are for!