



VILLION PINOT NOIR MCC

The beautiful ruby red , salmon colour is typical of a well made Pinot Noir MCC. Due to nearly four years bottle fermentation on its lees , the bubbles are tiny , in abundance and lingering. Fragrances of ripe strawberries and cherries are extremely observable. On the palate a lively , fresh and totally harmonious orchestra will be dancing on your tongue. Lots of red , ripe fruit flavours will lead to another bottle of Villion Pinot Noir MCC.

VINTAGE: 2016

ORIGIN: Robertson

VARIETY: 100% Pinot Noir

SOIL TYPE: Alluvial soil

VINIFICATION

The grapes were harvested at 18°B and immediately chilled to 1 ° Celsius. The next day a whole bunch cold press were given where only the first 500 litres per ton of juice were used .

Cold fermentation took place at 14° Celsius. After 9 months on its thick lees in the wine tank , the wine were racked and bottled where the 2nd fermentation and maturation took place in a quiet and regulated environment for 4 years.

ANALYSIS

Alc: 12.0%

R.S: 11.1/l

pH: 3.62

TA: 5.3g/l

DRINKING SUGGESTIONS: VILLION MCC is the Cap Classique for any occasion. It is a symbol of happiness , celebrations and to be enjoyed on your happiest milestones in your life.

