



NYETIMBER ROSE MV GIFT BOX

SKU: SPNR

Nyetimber's Rosé is a sumptuous blend of Pinot Noir, Chardonnay and Pinot Meunier. Since the very beginning, Nyetimber have insisted on a minimum of 36 months ageing in their cellars in order to give depth and complexity to their wines. Prior to disgorging the lees, Nyetimber use sensitive, state-of-the-art gyropalletes for riddling, ensuring absolute consistency in each individual bottle. After disgorgement, a small amount of dosage liqueur containing sugar and reserve wine is added to complete the process. They believe that substantial post-disgorgement ageing time is essential to the flavour and complexity of the wine.

The story of Nyetimber is one of decades of craftsmanship, passion, and a pioneering spirit. Their uncompromising attention to detail and singular desire to produce wines worthy of the most joyous of celebrations, drives them to create the very finest expressions of the Estate. Head Winemaker Cherie Spriggs assesses every handpicked parcel of grapes for quality, ripeness and character. Nyetimber wines have achieved global acclaim, winning international awards and blind-tasting competitions, as well as being recognised by some of the world's most celebrated wine experts.

Nyetimber's beautiful sunset-pink Multi-Vintage rosé will have you dreaming of long, sunny days. Offering a unique combination of aromas, including British summer fruits and shortbread. Its creamy, round texture and refreshing redcurrant, raspberry and cherry flavours give it an elegant and silky finish. With its vibrant antique red rose colour, hint of copper tones, lovely tiny bubbles. Red mango, honey, hints of star anise/cardamom and alyssum. Red liquorice, red cherry & currant flavours. High intensity, with lovely round and full but soft texture. Finish is very long and full with redcurrant and hints of shortcrust pastry.

Made from a blend of Chardonnay, Pinot Noir and Pinot Meunier, this is one of the driest wines in Nyetimber's range. Its distinctive red fruit flavour lends itself to weightier dishes, making it the perfect year-round wine. It is perfectly paired with a range of dishes such as salmon fillets, brown crab, veal carpaccio and guinea

fowl.

