



## NYETIMBER TEAM GB CLASSIC CUVEE LIMITED EDITION

SKU: SPNCCTGB

Nyetimber's Classic Cuvée is a sumptuous blend of Chardonnay, Pinot Noir 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. At Nyetimber, they believe that substantial post-disgorgement ageing time is essential to the flavour and complexity of the wine.

