



CONSTANTIA UITSIG MCC BLANC DE BLANCS 2012

After they enter the cellar, the grapes undergo a full soft pressing to ensure a low value of phenols.

The clean juice is then left to rest for one night. Subsequently fermentation is carried out, 30% in old barrels and the remaining 70% in stainless steel.

Malolactic fermentation is also carried out.

After bottling and foaming, the wine rests for 36 months on its own yeasts.

This MCC blanc des blancs immediately opens with a lively and fresh nose with hints of lime and green apple.

The palate brings back to a cool universe, marked lime scents, accompanied by other citrus fruits, grapefruit and orange.

Description

Type

Classic method sparkling white wine

Type of wine

Sparkling

Producer

Constantia Uitsig

Designation of origin

Wine of Origin

Vintage

2012

Grape varieties

Chardonnay 100%

Bottle size

75cl

Alcohol content

12 vol.%

Country

South Africa

Pairings

Cured meat
Charcuterie

Region

Constantia