



SOUTH AFRICA BUSINESS & INVESTMENTS



VILLIERA MCC TRADITION BRUT N.V.

The grapes, manually harvested partly at their full ripeness, partly still green, are subjected to soft pressing as defined by the traditional Champenoise wine-making method.

The various musts are fermented separately and a cuvee is obtained from the best wines.

A second fermentation occurs in the bottle for another 6 weeks.

The sparkling wine remains in contact with its yeast for an average of 3 years.

This "Méthode Cap Classique" (a South African equivalent of the classic Italian method) is a blend of white and red berries that fully reflect the balanced complexity of this style.

The final product has a fresh taste, citrusy, with a delicate structure and good acidity.
The Tradition Brut can age for at least 2 years from the date of purchase.

Description

Type

Classic Method Sparkling
White Wine (MCC)

Type of wine

Sparkling wine

Producer

Villiera Wines

Designation of origin

Wine of Origin

Bottle size

75cl

Grape varieties

Chardonnay 50%
Pinot Noir 30%
Pinotage 16%
Pinot Meunier 4%

Country

South Africa

Alcohol content

11,5 vol. %

Region

Stellenbosch

Pairings

Cured meat/Charcuterie
Vegetables