



NO.1 FAMILY ESTATE CUVÉE ROSÉ

£34.00

Buy 6 for £26.63 each and save 6%

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SKU: SPN1RO

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No. 1 Family Estate, established 1997, is a boutique Methode Champenoise winery, situated on Marlborough's "Golden Mile" – Rapaura Road. It is the only Marlborough winery specialising in the production of Methode Traditionelle. Proprietors, Adele and Daniel Le Brun, are committed to producing premium Methode Traditionelle made only in the strictest methods stipulated in the stringent rules laid down by winemaker Daniel Le Brun's native home, Champagne.

The wines from No. 1 Family Estate in Marlborough, New Zealand, follow the traditions set over 12 generations by a family of winemakers in Champagne, France.

Grape Varieties: 100% Pinot Noir

Farming Practices: Sustainable

Tasting Notes: This wine celebrates the superb climate of Marlborough and will continue to age and delight for two to three years.

100% Pinot Noir, delicate salmon-pink with a mass of tiny bubbles, the wine offers a seamless balance of subtle cherry and almond hints combined with a fresh acidity. Dry, yet fresh and elegant, this wine leaves a lasting impression of opulence and splendour.

"A pale pink wine with a shy nose of peppery hints. The palate is super-slender, citrusy and comes with absolute freshness and a super-clean, long, dry finish." - Anne Krebiehl MW, The Buyer 2018

Awards: Glass of Bubbly Awards: Trophy
Champagne and Sparkling Wine World Championships:
Gold

Sugar Level: >1g/l

Closure: Natural Cork

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