



NO.1 CUVÉE VIRGINIE 2016

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No.1 Family Estate, established 1997, brings something completely different to New Zealand's famous Marlborough region. Rather than making the region's typical Sauvignon Blanc, proprietors Adele and Daniel Le Brun have established No.1 Family Estate as a boutique 'methode Champenoise' sparkling winery. Situated on Marlborough's 'Golden Mile', Rapaura Road, it is the only winery in the region specialising just in the production of traditional method sparkling wines. They are committed to using only the strictest methods, following the stringent rules stipulated in Daniel Le Brun's native home, Champagne. The results are impressive, with their extra-aged Reserve cuvée in particular garnering high scores and winning awards. Cuvée Virginie is a vintage Méthode Traditionnelle crafted especially by Daniel as a proud tribute to his daughter Virginie. The wine is only made in exceptional vintages

Tasting Notes

A pretty bouquet with light stone fruit, honey and defined toasty autolysis. The fine mousse leads to flavours of brioche, white peach, soft citrus and green apple. Uplifted and vibrant with delicate autolysis followed by a silky, long dry finish. This is a wine with elegance and finesse.

Winemaker: Daniel Le Brun

Composition: 80% Chardonnay, 20% Pinot Noir

Vintage: 2016

Alcohol: 12%

Sweetness: Extra Brut

Residual Sugar: 3.14g/L

Total Acidity: 6.6g/L

PH: 3.2

On Lees: 3 years 9 months

Cellaring: 5-10 years

