

# LAKE CHALICE

## Plume By Lake Chalice Methode Traditionnelle NV



<b>Category:</b>	WINE		
<b>Style:</b>	SPARKLING METHODE		
<b>Variety:</b>	METHODE TRADITIONNELLE		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	NV		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Sourced primarily from the well drained stone and sand alluvium of Rapaura Road. A blend of 68 percent clone 95 Chardonnay and 32 percent Clone 5 Pinot Noir grown on spur pruned and sylvos trained, 20 year old vines.		
<b>Vinification:</b>	Hand harvested & whole bunch pressed, the free run Chardonnay juice was steel tank fermented followed by a steady malolactic fermentation, stirred on lees throughout. The Pinot Noir was lightly pressed and fermented cool in seasoned French barriques, allowed to mature on light lees until blending with our non vintage base wine, to prepare for tirage. Bottle fermentation took place over 3 months with bottles resting for a minimum of 30 months, until being disgorged and liqueur de dosage added		
<b>Bouquet:</b>	Elegant and inviting aromas of biscuit, baked pastry, meringue, wafer and lemon zest.		
<b>Palate:</b>	The palate combines citrus thread, pastry characters, biscuit and dried fruits.		
<b>Technical Analysis:</b>			
Alcohol:	11.00%	pH:	3.23
Residual Sugar:	6.0g/L	Packaging:	6 x 750ml
Titrateable Acidity:	6.6g/L	Hancocks Product:	<b>16363</b>