



# SWANAFORD CLASSIC CUVÉE 2018

## Tasting notes

Single vintage sparkling wine made from the classic Champagne varieties – 60% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier.

Made in the traditional method with a minimum of 18 months ageing on its lees.

Delightful floral and brioche notes combine with zesty apple and citrus fruit. Delicate and well balanced, finishing with a soft, fresh hint of sweetness. Makes a great aperitif.

**Food match** - Great paired with shellfish, seafood, poultry, cheeses and smoked salmon.

## Technical details

**Grape Variety:** Chardonnay, Pinot Noir and Pinot Meunier

**Alcohol (ABV):** 12%

**Vintage:** 2018

**Residual Sugar:** 12g/l

**Acidity:** 10g/l

**Wine pH:** 3

**Region:** Devon

**Bottled:** April 2019

**Disgorged:** October 2020 or later