



Nyetimber

An emblem of English finesse, this multi-vintage sparkling wine marries elegance with complexity, showcasing Nyetimber's dedication to traditional method winemaking.



Classic Cuvee o

Sussex, United Kingdom

Region and Vineyards

Nyetimber's vineyards are situated across the counties of West Sussex, Hampshire, and Kent—regions recognized for their greensand and chalk soils, ideal for sparkling wine production. The maritime climate provides long, cool growing seasons, which are crucial for the development of natural acidity and nuanced aromatics in sparkling wine grapes.

Nyetimber was a pioneer in recognizing the potential of the English South Downs for quality sparkling wine, first planting in 1988. Today, the estate farms 11 vineyards, totaling over 300 hectares, and is committed to estate-only production—meaning all wines are crafted from their own meticulously managed vineyards. The influence of ancient seabed chalk, akin to the Champagne region, lends a distinctive mineral backbone to the wines. Combined with careful vineyard selection and clonal diversity, this terroir enables consistent production of high-quality fruit, even in England's marginal climate.

Winemaking

Nyetimber Classic Cuvée is a traditional method sparkling wine made from the classic Champagne grape varieties: **Chardonnay, Pinot Noir, and Pinot Meunier**. The blend typically reflects a significant proportion of Chardonnay to lend finesse, with Pinot Noir contributing structure and Pinot Meunier offering floral lift.

A hallmark of this multi-vintage cuvée is its inclusion of 20–40% reserve wines, which ensures stylistic continuity and adds depth and complexity. After secondary fermentation in bottle, the wine is aged on its lees for approximately **36 months**, allowing for autolytic development. Post-disgorgement, the wine is given a dosage of around **9 g/L**, aligning it in the Brut category and offering balance between freshness and richness.

Alcohol :12,00 %

Composition: 55% Chardonnay,
40% Pinot Noir, 5% Pinot Meunier



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Tasting Notes

- **Color:** Pale gold with a fine and persistent bead.
- **Aroma:** Notes of **baked apple, citrus blossom, and honeyed brioche** are underscored by delicate almond and floral characters. Hints of vanilla and pastry crust emerge with aeration.
- **Palate:** The mousse is refined and creamy, carrying flavors of **green orchard fruit, lemon curd, and fresh apricot**. A mineral edge provides tension, while extended lees aging imparts depth and a savory, toasty finish.

Did you know?

Nyetimber was the **first English producer to craft sparkling wine exclusively from Champagne varieties** using the traditional method. Their 1992 vintage shocked critics when it triumphed in blind tastings against top Champagnes, signaling the arrival of English sparkling wine on the global stage.

Wine Pairing Ideas

- **Smoked salmon blinis** – The wine's crisp acidity and creamy mousse cut through the richness of the salmon and crème fraîche.
- **Roast chicken with lemon and thyme** – Complements the citrus and toasty notes while enhancing the savory elements.
- **Tempura vegetables** – The wine's bright acidity refreshes the palate between bites, matching the delicacy of the dish.
- **Elderflower panna cotta** – A charming dessert pairing that harmonizes with the floral tones and soft sweetness of the wine's dosage.



Wine Enthusiast (WE) : 93 Points (0)

This is a class act. Fresh white breadcrumb and crisp, ripe red apple combine to create an appetizing nose. The lively fizz on the palate makes the tart but ripe red-apple notions stand out, painted against a mellow, yeasty backdrop and resonant, breadly depth. This wine is crisp and rich in equal measure, bold and full flavored, yet elegant and smooth. Outstanding freshness, brightness and purity become apparent on the long finish.



Robert Parker (RP) : 90 Points (0)

The NV Classic Cuvee is a blend of 50-60% Chardonnay, 30-40% Pinot Noir and 10-20% Pinot Meunier. This particular cuvee is based on the 2013 vintage, augmented by contributions from 2010 and 2011, also 20% of the 2009 vintage. It spent three years on the lees. It has a generous bouquet with red apple, fresh pear and a touch of Mirabelle. I appreciate the vigor and intensity here. The palate displays fine delineation with hints of strawberry and cherry, nicely weighted in the mouth with a brisk and tensile finish. The Classic Cuvee has long given pleasure and it continues to do so.



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