

Nyetimber

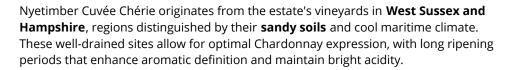
Cuvée Chérie is a refined expression of elegance and aromatic purity, designed to pair with delicate dishes or shine on its own as an apéritif.





Sussex, United Kingdom

Region and Vineyards



The grapes come exclusively from Nyetimber's own holdings, which encompass **170 hectares across eight vineyard sites**. This "estate-only" philosophy ensures consistent fruit quality and a true reflection of terroir. The combination of sandy topsoils and careful clonal selection results in a Chardonnay of exceptional purity, ideal for a demi-sec style.



This cuvée is composed of **100% Chardonnay** and is vinified using the **traditional method**, with a second fermentation in bottle. It is aged **for 36 months on lees**, allowing autolytic development to soften the texture and enrich the palate.

Classified as a **demi-sec**, it contains **38 g/L of residual sugar**, perfectly integrated thanks to the wine's natural acidity and minerality. The alcohol level is **12%**, creating a rounded yet vibrant style that is approachable, elegant, and structured.

Tasting Notes

- Color: Pale gold with silvery glints and fine, steady bubbles.
- Aroma: Delicate and expressive, with notes of pure lemon zest, mandarin peel, honeycomb, and subtle mineral undertones.
- Palate: A vibrant entry with **bright citrus and light sweetness**, balanced by crisp acidity and a clean, focused structure. The mousse is gentle, lending a creamy yet refreshing texture to the wine's sweet-fruited core.



Alcohol :12,00 %

Composition: 100% Chardonnay







Cuvée Chérie Demi-Sec o

Did you know?

Cuvée Chérie is one of the few **demi-sec sparkling wines produced in England**, crafted with precision for gastronomic versatility. Originally released under the name "Demi-Sec," it was rebranded as Cuvée Chérie to highlight its charm and stylistic distinction. It is a favorite pairing for **light desserts**, **seafood**, **or spiced dishes**, and also makes an elegant apéritif.

Wine Pairing Ideas

- **Scallops with citrus glaze** The wine's sweetness and acidity echo the glaze and complement the delicate texture of the scallops.
- **Prawn ceviche with mango** The tropical brightness of the dish mirrors the wine's citrusy fruit and balances its demi-sec richness.
- **Sushi with yuzu kosho** The zesty sharpness enhances the wine's lemony freshness, while the sugar softens spice and umami notes.
- Fruit tarts or macarons An elegant match for the wine's sweetness and fine mousse.

90 Letroliane

Robert Parker (RP): 90 Points (0)

The NV Demi-Sec from Nyetimber contains 44 grams per liter of residual sugar and comes mainly from the 2013 vintage. It has a light and rather austere bouquet with hints of dried honey, walnut and blackcurrant leaf. The palate is rounded on the entry and manages to neatly balance the sweetness of a demi-sec with the acidity. Pralines and almond define the harmonious finish with hints of apricot. It is always difficult to think of occasions where I crave a sweet sparkling wine, but I cannot deny that this is delicious and well-crafted.



