



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.



Cuvée Chérie Demi-Sec o

Sussex, United Kingdom

Region and Vineyards

Nyetimber Cuvée Chérie originates from the estate's vineyards in **West Sussex and Hampshire**, regions distinguished by their **sandy soils** and cool maritime climate. These well-drained sites allow for optimal Chardonnay expression, with long ripening periods that enhance aromatic definition and maintain bright acidity.

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.

Winemaking

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



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Cuvée Chérie Demi-Sec 0

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.



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.



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