



# Nyetimber

A graceful English sparkling rosé, expressing the subtle charm of red fruits and florals with creamy finesse and precision bubbles.



## Rosé o

Sussex, United Kingdom

### Region and Vineyards

Nyetimber Rosé NV is crafted from grapes grown in **West Sussex and Hampshire**, two of England's most prestigious regions for traditional method sparkling wine. These areas benefit from a cool, maritime climate and sandy soils that promote good drainage, essential in this marginal viticultural zone. The long, slow growing season enhances aromatic complexity and maintains high levels of natural acidity, key to the freshness of this rosé.

Nyetimber controls over **170 hectares of estate vineyards** spread across eight distinct sites. This estate-only philosophy allows for detailed viticultural management and meticulous grape selection, ensuring consistent quality and expression of terroir. The inclusion of multiple vineyard parcels and base vintages enhances the depth and consistency of this non-vintage wine.

### Winemaking

The cuvée is composed of **45–75% Chardonnay**, **25–55% Pinot Noir**, and less than **5% Pinot Meunier**, with the exact blend adjusted to maintain stylistic consistency across vintages. The wine is made using the **traditional method**, with secondary fermentation in bottle followed by **36 months of lees aging**, which contributes to the wine's creamy texture and autolytic complexity.

With an **alcohol level of 12%** and **9 g/L of residual sugar**, the wine is classified as Brut. This dosage provides balance to the crisp acidity typical of English sparkling wines, while enhancing fruit expression and roundness on the palate.

### Tasting Notes

- **Color:** Delicate pale pink with fine, persistent effervescence.
- **Aroma:** Opens with fragrant notes of **wild red berries, cherry blossom, and a touch of anise**, evolving into subtle hints of **lavender and dried petals**.
- **Palate:** A **creamy and rounded attack**, with flavors of **redcurrant, raspberry, and ripe cherry**. The mousse is elegant and fine, leading to a refreshing and floral finish with lingering minerality.

Alcohol :12,00 %

Composition: 70% Chardonnay,  
25% Pinot Noir, 5% Pinot Meunier



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



## Rosé o

### Did you know?

---

Nyetimber's rosé cuvée reflects the estate's pioneering role in English sparkling wine. The estate was one of the **first in England to plant Champagne grape varieties**, and this rosé has even been **served by Queen Elizabeth II** at her golden wedding anniversary celebration—a symbol of the wine's prestige and national pride.

### Wine Pairing Ideas

---

- **Roast duck with cherry glaze** – The wine's acidity and fruit intensity pair beautifully with rich poultry and berry-based sauces.
- **Herb-crusted chicken** – Complements the aromatic profile and highlights the wine's floral elegance.
- **Smoked salmon tartare** – Enhances the wine's texture while playing with its red fruit and anise notes.
- **Beetroot and goat cheese salad** – Mirrors the wine's earthy undertones and contrasts the creaminess of the palate.



#### Robert Parker (RP) : **92 Points (0)**

---

*Disgorged in February 2020 and based on the 2016 vintage, Nyetimber's latest NV Brut Rosé is showing very nicely, mingling scents of cherries and strawberries with hints of mandarin, plums and spices. Medium to full-bodied, seamless and complete, with a vibrant core of elegantly fleshy fruit, bright acids and a pillowy mousse, this has turned out very well. In fact, it's the finest rosé I've tasted from this address.*



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM