

## CHARLES de CAZANOVE CHAMPAGNE TÊTE de CUVÉE BRUT NV















Original price was: \$67.99.\$54.99Current price is: \$54.99.

# Award winning Pinot Noir dominant Champagne that offers value+

Product Code:	7082	Closu
Country:	France	Unit:
Region:	Champagne	Volui
Style:	Sparkling	Alcoh
Variety:	Champagne	Grap

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	12.0%
Grape:	60% Pinot Noir, 30% Pinot Meunier, 10% Chardonnay





Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Gold Medal - New Zealand International Wine Show 2016 Sparkling Winemaker of the Year - International Wine Challenge 2017 (UK)

It's hard to believe you can pick up a bottle of Pinot Noir dominant Champagne at this kind of price. With a Five Star rating from Sam Kim and a 'Best Buy' Cuisine 2018, this can easily keep company with the better known labels and although Charles de Cazanove is relatively unknown here in New Zealand it is one of the oldest brands in Champagne with a history going back over two centuries. It is the 5th most popular Champagne brand in France and in the top 10 brands internationally with more than 3 million bottles sold annually.



"Great colour and bead, intensity and complexity all point to a classic Champagne experience. Aromas of grapefruit and peach wrapped a toasted brioche autolysis, layers of nut and spice from bottle-age. A dry wine touches the palate with a flourish of mousse, fine bubble and acidity. Flavours of apple and grapefruit, peach and time on lees showcase a crisp, saline palate with moderate+ intensity and complexity. A lovely wine ready to enjoy from day of purchase. Best enjoyed as an aperitif or with slightly salty starters such as breaded oysters of charcuterie. Fabulous value."

#### 5 Stars & 94/100 Sam Kim, Wine Orbit, August 2017 (NV)

"This is an immensely seductive Champagne filled with delicious flavours. It is beautifully expressed on the nose showing white stone fruit, lemon peel, floral and yeasty characters with nuances of brioche and mushroom. The palate is concentrated and generously flavoured, delivering fine texture and sensual mouthfeel, brilliantly framed by bright acidity."

#### Paul Tudor MW, noted.co.nz, May 2018 (NV)

"When we think about top-notch bubbly, the big names of Champagne, the so-called "grandes marques", often come to mind first. But this fresh, fine, concentrated Champagne from a very small producer is right up in that league. On the side of the fuller, red-fruit style (dominated with pinot noir and pinot meunier), but crisp and lively to boot. At this sharp price, Cazanove is now an occasional guilty pleasure in my household."

#### Joelle Thomson (NV)

"Awesome champagne imported by Master of Wine Stephen Bennett. This bubbly has rich, dry, toasty flavours, is made mostly from Pinot Noir, as its yeasty flavours show."

#### 4 Stars & Best Buy Cuisine \$100 & Under Champagne Tasting, October 2018 (NV)

"A friendly, generous style with classic toasty bread aromas. This is a comfortable style without pretension that is made to be enjoyed and delivers on its promise."

#### 92/100 Wine Spectator (NV)

"This Champagne offers an array of flavour, including toasted brioche, Gala apple, lemon zest, graphite and ginger, with a touch of honey. Elegant, but with good intensity and a moderate, nut-tinged finish."

\*Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.

CONTACT VINO FINO

**OPEN HOURS** 

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch