VINO FINO
Explore a World of Wine

JULES TAYLOR BLANC de BLANCS NV





$39.99

Product Code:	32268	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	11.9%
Style:	Sparkling	Grape:	100% Chardonnay
Variety:	Méthode Traditionnelle	Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (NV)
"Jules loves a great glass of bubbles: the elegance, the purity, the party's-about-to-happen feeling... So she is beyond excited to release her first ever fizz: the Jules Taylor Marlborough Blanc de Blancs NV. It's a dry, delicious sparkling wine made from 100% Marlborough Chardonnay grapes in the traditional Champagne method, and aged for two years before release. It's perfect for all life's little celebrations: The birthdays, the get-togethers, the Tuesdays... and of course it makes the ideal gift.

Made in a Blanc de Blancs style that Jules loves, the deliciously fragrant aromas of crunchy green apples, lemon curd and pistachio notes combine with brioche and macadamia autolysis characters on the palate. The wine has good palate weight and creamy pattiserie and toasty brioche notes that give way to a crystalline finish, making you want to grab another glass."

5 Stars & 95/100 Sam Kim, Wine Orbit, September 2026 (NV)
"It's elegant and finely fragrant on the nose with nuances of white-fleshed peach, lemon sorbet, oatmeal, and wet limestone. The palate displays excellent focus and a fine flow, wonderfully framed by a creamy texture and bright acidity, leading to a persistent, refined finish."

5 Stars Yvonne Lorkin (NV)
"What a superstar debut! How has it taken all this time to release what winemaker Jules Taylor was put on this planet to do? And that is to make superb sparkling wine. Crafted from 100% Chardonnay, this lemon-laced, apple- and acacia-scented classic methode traditionelle style has creamy generosity and citrus-focused purity and punch on the finish. Aged for two

years before release, it’s elegantly dry, taut, tense and terrifically textural; it’s a delicious debut."

Rated Excellent & 93/100 Cameron Douglas MS, October 2026 (NV)
"A striking bouquet of fresh citrus and autolysis with aromas of fresh white peach and baked pear, some brioche and baked goods suggestions fresh lemon and apple. A floral wine as well and a layer of mineral saline scents. Youthful with a moderate complexity. Dry, taut, fruity and mineral with flavours of white fleshed orchard fruits including citrus and apple then white peach and lessy autolysis layers. A fine bubble within a refreshing mousse. Best drinking from day of purchase through 2033."

CONTACT VINO FINO

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

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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