

VINO FINO

Explore a World of Wine

NAUTILUS CUVÉE BRUT NV



Original price was: \$46.99. ~~\$39.99~~ Current price is: \$39.99.

Sensational New Zealand Sparkling!



Product Code:	4178	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Méthode Traditionnelle	Grape:	70% Pinot Noir, 30% Chardonnay
Producer:	Nautilus Estate		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Nautilus Marlborough Cuvée is consistently rated as one of New Zealand's very best bubbles. It has had fantastic ratings from critics and wine shows worldwide and numerous top listings in Cuisine. Made in the traditional method from Pinot Noir and Chardonnay it is aged on its lees for at least three years to develop delicious biscuity toasty flavours before being disgorged.

Winery notes (NV)

"The Nautilus Cuvée Marlborough Brut NV is pale straw in colour with a fine bead and creamy mousse. The wine has a distinctive nutty bouquet, which shows the richness of a Pinot Noir dominant blend and the benefits of extended maturation. An elegant finely structured wine in which the fruit flavours harmonise with biscuity, yeast derived complexities and crisp acidity to give a lingering dry finish."

18.5/20 Joelle Thomson, drinksbiz Magazine, December 2023/January 2024 (NV)

"Consistently one of the best New Zealand sparkling wines, thanks to winemaker Clive Jones' long term at the helm of Nautilus and the fact that this wine is modelled on Bollinger, down to the fine details. Made from 70% Pinot Noir and 30% Chardonnay, the wine has toasty aromas of mushroom and savoury sourdough leading into a full-bodied and fresh sparkling drop. It is released to market in small volumes to retain quality and freshness of flavour."

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5 Stars Michael Cooper, November 2023 (NV)

"Recent releases of this non-vintage, bottle-fermented sparkling have revealed an intensity and refinement that positions the label among the finest in the country. Made with Pinot Noir (mostly) and Chardonnay, it is blended with older reserve stocks held in old oak barriques and disgorged after a minimum of three years aging on its yeast lees. Rich, piercing, crisp and long, it's a beautifully tight, vivacious and refined wine, its vibrant Marlborough fruit characters enriched with intense, bready aromas and flavours. The latest batch was bottled in October 2019 and disgorged from its yeast lees in July 2023 (you can see that on the rear of the bottle). Pale straw, with a fragrant, yeasty, complex bouquet, it is refined, with intense, peachy, biscuity, complex flavours, crisp, vigorous, very harmonious and long."

4 Stars Cuisine Méthode Traditionnelle Tasting, November 2023 (NV)

"Aged for an extended time on lees to accentuate the toasty characters present that meld well with the reductive aromas on the nose. The bold palate is layered and complex with citrus and ripe stone fruit flavours and bright acid."

4 Stars & 90/100 NZ Wine Rater, March 2022 (NV Vintage)

"Pale lemon colour with a fine bead. Lifted, aromatic, with apple, pear skin and melon fruit characters and fresh bread / white pepper lees influence. Clean, crisp, lighter-weight, easy drinking style with positive textural elements, gala apple flavours and a tangy, zesty finish."

Rated Excellent & 94/100 Cameron Douglas MS, October 2020 (NV)

"Pristine, fresh, pure, savoury and delicately complex. Citrus, white peach, fresh red apple, savoury and fine. The autolysis is quite intense with toasted brioche and oatly flavours then savoury and complex. Tense and youthful, explosive mousse, long and dry. A lovely expression of bottled fermented sparkling wine. Balanced, crisp, refreshing and ready. best drinking from today and through 2025+."

5 Stars & 95/100 Bob Campbell MW, The Real Review, March 2020 (NV)

"Pinot Noir-dominant Méthode with three years on the yeast lees in bottle. Citrus, ginger and nut flavours with a strong biscuity yeast lees influence and an ethereal texture. An impressively complex Champagne-like wine."

Rebecca Gibb MW, January 2019 (NV)

"Nutty and brioche-like showing its lees time and use of reserve wines. Rich on the mid palate with plenty of concentration on the mid palate. The warmer climes and sun of Marlborough showing in its riper fruit expression - red fruit and some caramelised pineapple. Fine balanced acidity and a textural conclusion."

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

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Christchurch