

# VINO FINO

Explore a World of Wine

## NAUTILUS CUVÉE BRUT NV



\$44.99

**Champion Sparkling - Marlborough Wine Show 2024 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:	<a href="#">Nautilus Estate</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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### TASTING NOTES

**Trophy for Champion Sparkling - Marlborough Wine Show 2024**  
**Gold Medal - Marlborough Wine Show 2024**

Nautilus Marlborough Cuvee 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.

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## 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."

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## Rated Outstanding & 95/100 Cameron Douglas MS, March 2025 (NV)

"This wine is sensational, after three years on lees the bouquet of a complex and leesy rich brioche and toasted oatmeal quality followed by scents of baked and preserved peach, a mix of grapefruit and fresh red apple then dried pomaceous fruits. The bouquet is long and fragrant. Equally complex and dry on the palate with a salivating saline effect then flavours autolysis deeply ingrained into the flavours profile. Flavours begin to include stone fruits and citrus then baked goods and earth. Best drinking from day of purchase through 2029."

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## 4 ½ Stars Cuisine Méthode Traditionnelle Tasting, November 2024 (NV)

"Pale with light green hues in the glass. The nose is reserved with subtle floral aromas and hints of lime and the palate is lithe and fresh with plenty of exuberance in the bead and a crisp, refreshing finish."

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## 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. Pale straw, with a fragrant, yeasty, complex bouquet, it is refined, with intense, peachy, biscuity, complex flavours, crisp, vigorous, very harmonious and long."

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

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## 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