

VINO FINO

Explore a World of Wine

NO. 1 FAMILY ESTATE ASSEMBLÉ MÉTHODE TRADITIONNELLE NV



Original price was: \$39.99. ~~\$27.99~~ Current price is: \$27.99.

Top Bubbly from the Grandfather of
Méthode Traditionnelle in New Zealand

Product Code:	2455	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	50% Chardonnay, 43% Pinot Noir, 7% Pinot Meunier
Producer:	No.1 Family Estate		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2021

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Adele & Daniel Le Brun were the pioneers of Methode Traditionelle in Marlborough starting the Le Brun label in 1980 with the first release in 1985. In fact Daniel Le Brun has been called the Grandfather of Méthode Traditionelle in New Zealand. The Estate now operates under the No 1 Family Estate label (The Le Brun brand was sold to Lion in 1996).

Daniel is involved in every stage of creating the wines and is somewhat of a perfectionist, never wavering in his commitment to creating wine the way he learnt from his father in Champagne.

Winery notes (NV)

"The structure of Chardonnay, the finesse of Pinot Noir and the softness of Meunier have been brought together for 3 years on lees, in the classic Méthode Traditionelle style. This wine has elegance, complexity and wide appeal. Aromas of autolysis, peach, baked apple and citrus. A fine mousse, bold acidity and flavours that reflect the nose. Composition: 45% Chardonnay, 54% Pinot Noir, 1% Pinot Meunier"

5 Stars & 95/100 Sam Kim, Wine Orbit, October 2023 (NV)

"Beautifully composed and expressed, the inviting bouquet shows ripe apple, lemon peel, almond meal and white floral aromas, followed by a gorgeously creamy palate offering excellent weight and fine flow. Splendidly framed by juicy acidity, making it elegantly flavoursome and highly enjoyable."

94/100 David Walker Bell, WineFolio.co.nz, October 2024 (NV)

"A Méthode Traditionelle from the pioneering LeBrun family in Marlborough. A blend of 54% Pinot Noir, 45% Chardonnay and 1% Pinot Meunier, in a Brut style – aged on lees for three years. A delicate pale golden colour in the glass. A very fine bead of bubbles. A complex, elegant bouquet shows hazelnut, white peach, fresh baguette, apple, citrus and strawberry flavours. A bright and lively acidity on the entry to the fresh, dry palate. Good weight through to the creamy texture at the back of the palate, with some savoury notes of marmite and bay leaf along the journey. Fine drinking at the price."

Rated Excellent & 93+/100 Cameron Douglas MS, September 2024 (NV)

"Light golden core with pale lemon hues lead to a bouquet of white strawberry and peach, the lees autolysis is precise and fragrant with an oatmeal and brioche complexity. Crisp, dry, very textured with a polished mousse, fine bubble and saline beginning followed by flavours of citrus and white fleshed fruits. As the wine warms just a little on the palate the autolysis flavours engage with a mix of baked goods and miso. Balanced, well made and ready to drink from day of purchase through 2029."

94/100 Bob Campbell MW, The Real Review, December 2022 (NV)

"A silken-textured blend of chardonnay, pinot noir and pinot meunier that spent three years on the lees. Perhaps the unusual (in NZ) addition of pinot meunier is responsible, but I find the wine very Champagne-like, making it excellent value at this price. An appealing combination of freshness with baguette crust yeastiness."

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

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