VINO FINO
Explore a World of Wine

# NO. 1 FAMILY ESTATE ASSEMBLÉ MÉTHODE TRADITIONNELLE NV MAGNUM 1500ml






**$72.99**

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| Product Code: | 5764 | Closure: | Cork |
| Country: | New Zealand | Unit: | Each |
| Region: | Marlborough | Volume: | 1500ml |
| Style: | Sparkling | Alcohol: | 12.5% |
| Variety: | Méthode Traditionnelle | Grape: | 55% Chardonnay, 32% Pinot Noir, 13% Pinot Meunier |
| Producer: | No.1 Family Estate | | |

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

## TASTING NOTES

**Gold Medal - Champagne & Sparkling Wine World Championships 2025**

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)
"No.1 Assemblé (pronounced “ah-som-blay”) means to bring together, to blend and to unite. In this classic Méthode

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Traditionelle style, the structure of Chardonnay blends harmoniously with the delicate finesse of Pinot Noir. Aged on lees, the result is an elegant and complex méthode that captivates with its broad appeal.

Enticing aromas of freshly baked bread, peach, citrus and a hint of white flowers. Complex flavours mirror the aromatic profile, with a subtle savoury appeal alongside mealy textures. The fine, persistent mousse carries through to a delicate leesy aftertaste, culminating in a dry, lingering finish."

**5 Stars & 94/100 Sam Kim, Wine Orbit, November 2025** (NV)
"It's finely scented and inviting on the nose, showing ripe peach, rockmelon, lemon peel, and savoury pastry aromas. The palate offers a silky flow and a smooth mouthfeel, splendidly supported by juicy acidity, making it harmonious and delectably appealing."

**93/100 David Walker Bell, WineFolio.co.nz, November 2025** (NV)
"Typically a blend of Pinot Noir, Chardonnay, in a Brut style. A delicate pale golden colour in the glass, with a very fine bead of tiny bubbles. A touch of savoury on the nose – marmite, bay leaf and yeasty autolysis, is off-set by fresh fruity aromas of nectarine, nashi pear, strawberry and lemon peel. The palate is dry, with a touch of baking spice and toasted nuts at first and then that velvety, voluptuous texture envelops the back of the palate. **Well-made, elegant and very good value at the RRP.**"

**Rated Excellent & 93/100 Cameron Douglas MS, October 2026** (NV)
"A complete wine with an enticing bouquet of fresh white peach and grapefruit framed by a light lees and saline mineral idea. I also find a gentle suggestion of miso that reflects the time on lees. As the wine touches the palate a rush of mousse and crispness together deliver a mouthfeel of texture and flavours that reflect the bouquet - led by citrus and apple then lees. A delicious aperitif style that is food friendly too - best drinking from day of purchase through 2030."

***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

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