VINO FINO
Explore a World of Wine

NO. 1 FAMILY ESTATE CUVÉE NO 1 MÉTHODE TRADITIONNELLE NV



$39.99

BACK IN STOCK World Champion Sparkling! **"A wonderfully mouthwatering, gratifying aperitif style that won't break the bank."**

Product Code:	2454	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	95% Chardonnay, 4% Pinot Noir, 1% Pinot Meunier
Producer:	No.1 Family Estate		

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

BACK IN STOCK

Trophy for Overall Champion NV Sparkling - Champagne & Sparkling Wine World Championships 2026
Trophy for Best New Zealand Sparkling Wine - Champagne & Sparkling Wine World Championships 2026
Gold Medal - Champagne & Sparkling Wine World Championships 2026
Gold Medal & 95/100 - Decanter World Wine Awards 2025

No.1 Family Estate has achieved an extraordinary triumph on the international stage, taking home the prestigious **World Champion Brut Non-Vintage trophy** for its No.1 Cuvée, along with the award for **Best New Zealand Sparkling Wine** at the 2026 Champagne & Sparkling Wine World Championships.

Widely regarded as the world's most respected and rigorous international sparkling wine competition, the Championships bring together the finest Champagne and sparkling wines from around the globe. For a family owned Marlborough producer to emerge victorious against such formidable international competition is a remarkable achievement.

The awards are a fitting recognition of the dedication and expertise of Daniel, Adele and Virginie Le Brun, whose commitment to crafting exceptional Méthode Traditionnelle wines has firmly established No.1 Family Estate among the world's finest sparkling wine producers.

Predominantly Chardonnay, this beautifully crafted sparkling wine has all the finesse and complexity you would expect from a fine Champagne. Fresh citrus, crisp apple and white peach mingle with subtle brioche and toasted notes from extended lees ageing. The palate is elegant and beautifully textured, with fine bubbles, bright acidity and a long, refreshing, mineral-driven finish. A superb sparkling wine that has long been one of our favourites, and now has the international recognition to match!

Winery notes (NV)
"Cuvée No.1 was the first wine produced by No.1 Family Estate. This Chardonnay Blanc de Blancs is lees aged to encourage full yeast autolysis. The wine displays texture, finesse and charm. Typical, complex, Champagne-like characters with savoury layers of citrus and stone fruits."

Rated Outstanding & 95/100 Cameron Douglas MS, October 2026 (NV)
"This flagship style from the No1 team is an exceptional example of how it ‘should be done’. The bouquet is fresh and precise, attractive autolysis scents then citrus, fresh apple and white peach then sweet white flowers and a lick of white miso. Delicious on the palate, dry and salivating, saline and unctuous. Persistent and refreshing. An aperitif style, perfect with oysters and caviar as well as hard cheeses and figs. Best drinking from day of purchase through 2033."

5 Stars & 95/100 Sam Kim, Wine Orbit, September 2026 (NV)
"Gorgeously composed and styled, the inviting bouquet shows Gala apple, summer peach, fresh bread, and lemon zest nuances, leading to a finely flowing palate that’s juicy and vibrant. Bright acidity gives it a beautiful structure, making it silky and lingering with a satisfying finish."

94/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (NV)
"As a dedicated traditional-method sparkling wine specialist, and with the champenois expertise of founder Daniel Le Brun to hand, No.1 Family Estate is right at the forefront of fine fizz production in New Zealand... No.1 makes a variety of different traditional method styles – and this Cuvée is one of their better value options, a non-vintage Chardonnay-based blend (here with 6% Pinot Noir), more than 20 months lees ageing and a Brut designation (7.2 g/l residual sugar). At its core is a tangy, vivid green apple and pink rhubarb acidity, which is complemented by a biscuity, bready autolysis and a mineral, gently saline finish. ***A wonderfully mouthwatering, gratifying aperitif style that won’t break the bank.*** "

5 Stars & 95/100 Stephen Wong MW, The Real Review, March 2025 (NV)
"Mid-lemon hue. This powerful, tightly wound wine is very complex with layers of fresh herbs, subtle smoke, oyster shell and steely minerality juxtaposed against generous lees development notes of cigarbox, brioche and hazelnut. The dry palate is impressively powerful and weighty yet also surprisingly elegant and light on its feet. The panoply of flavours reprises on the

long, sustained finish. It has the structure and depth to continue developing complexity in bottle but is already at a delicious stage."

DWWA Judges' Comments (NV)
"Sublime beeswax, white peach and brioche notes are underpinned by a searing salinity which drives through the linear grapefruit acidity and delicate spritz, ending fresh and long."

94/100 David Walker Bell, WineFolio.co.nz, November 2025 (NV)
"A ‘Blanc de Blancs’ expression, made from Chardonnay. A pale lemon-green colour in the glass, with a busy rush of very fine bubbles. The perfume has bags of fresh citrus, peach and apple, with a toasty breadcrumb autolysis character. The finesse flows through into the palate, where the balance between the zesty and crisp acidity as it meets the creamy texture gives an edge of both harmony and energy. Clean, precise, with a saline minerality and great drive through to a long, salivating finish."

***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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