

# VINO FINO

Explore a World of Wine

## NO. 1 FAMILY ESTATE CUVÉE NO 1 MÉTHODE TRADITIONNELLE NV



\$39.99

**"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:	94% Chardonnay, 6% Pinot Noir
Producer:	<a href="#">No.1 Family Estate</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Best NZ Blanc de Blancs NV - Champagne & Sparkling Wine World Championships 2025**

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

**Gold Medal & 95/100 - Decanter World Wine Awards 2025**

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## 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."

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## 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.**"

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## 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."

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## 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."

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## Joelle Thomson, drinksbiz Magazine, December 2024 (NV)

"This is one of the flagship wines of No.1 Family Estate and Chardonnay and extended ageing on yeast lees marry beautifully to create a full-bodied bubbly with creamy aromas and smooth texture. (A small portion of this wine is held back each year to age longer on yeast lees and this wine then becomes the No.1 Reserve.)"

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## 5 Stars & 95/100 Sam Kim, Wine Orbit, November 2025 (NV)

"Elegant and inviting, the bouquet offers aromas of white-fleshed peach, lemon peel, grapefruit, and oatmeal. The palate is fine and delicate, yet with excellent persistence. Wonderfully composed and harmonious with a lengthy, mouth-watering finish."

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

"This Blanc de Blancs is terrific with a bouquet of lees and grapefruit, honeysuckle and crunchy red apple, there's white fleshed stone fruit scents and a fresh oatmeal bread quality. As the wine opens out in glass and becomes more ambient the baked good and core fruit ideas become louder and wine more complex. Crisp, leesy, dry and delicious with a crunchy refreshing mousse and lengthy finish. Best drinking from day or purchase through 2030."

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## 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."

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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

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