

VINO FINO

Explore a World of Wine

NO 1 FAMILY ESTATE CUVÉE NO 1 MÉTHODE TRADITIONNELLE NV



Original price was: \$48.99. **\$39.99** Current price is: \$39.99.

Product Code:	2454	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	99% Chardonnay, 1% Pinot Noir
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 - Champagne & Sparkling Wine World Championships 2022

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."

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

"It's finely scented on the nose, showing white flesh nectarine, Gala apple, oatmeal and sourdough nuances, leading to a brilliantly focused palate that's linear and creamy at the same time. Wonderfully structured and persistent with charming elegance and poise. A blend of 99% Chardonnay & 1% Pinot Noir; aged on lees for 18 months."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2024 (NV)

"This has to be the perfect aperitif, the bouquet is both pure and precise, it is seductive with complexity and depth. Aromas of citrus and fresh butter brioche, the autolysis intensity increases as the wine opens out in glass, complexity and fruit spice,

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flower, mineral and new. As the wine touches the palate the mousse delivers a rush of flavours wrapped in a precise and bold texture, carrying with it flavours of citrus and white peach, then breadth and depth from an ageing of at least 18 months. Can you tell this is one of my favourites?"

94/100 Bob Campbell MW, The Real Review, January 2024 (NV)

"A blend of 99% chardonnay with 1% pinot noir. Aged on lees for 18 months. Fine, intense wine with rich yeasty baguette-crust, toast and oyster shell flavours. Elegant wine with good cellaring potential despite being very accessible now."

93/100 Stephen Wong MW, The Real Review, October 2024 (NV)

"Pale golden colour. Restrained, complex and introverted nose of citrus peel, apple, floral and spearmint supported by subtle brioche. The palate is softly off-dry with a savoury acidity, palate-staining mid-weight flavours of apple and brioche that turn honeyed on the end. Rich, compact and pastille-like on the finish, it welcomes food to match the sweetness but the fruit is ripe and decadent and there is plenty of acidity for balance. A softer, more mellow blanc de blancs."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, October 2023 (NV)

"Bright, even, pale straw yellow. Brilliantly persistent and fine bead. The nose is elegant and soft, with aromas of stonefruit, floral, citrus and subtle toastiness. Medium-bodied, aromas of peach and apricot entwined with lemon curd, yellow blossom and pastry hints. The wine is vibrant and youthful with zippy acidity support; subtle brioche and pastry notes entice and carry an elegant, satisfying finish. Slightly chalky fine-textured phenolics provide a silky mouthfeel. This Blanc de Blancs is youthful with elegantly layered toasty autolysis details and a fine-textured palate. Match with garlic butter prawns and chicken ballotine over the next 3 years. 99% Chardonnay, 1% Pinot Noir, 12.5% alc, 6.4g/l RS, 18 months on lees."

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