

# VINO FINO

Explore a World of Wine

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



Original price was: \$51.99. ~~\$44.99~~ Current price is: \$44.99.

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



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, September 2023 (NV)

"A seductive and enticing bouquet of complexity and depth with scents of lemon and fresh butter brioche, layers of autolysis complexity with a gentle spice, white flowers and mineral backbone. As the wine touches the palate a rush of textured mousse envelopes the palate carrying flavours of citrus and white peach, the autolysis of 18 months ensures a fine lees and

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complexity and is carried by a saline and refreshing acid line. Best drinking from 2024 through 2030+. A perfect aperitif style and represents excellent value."

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**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."

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**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."

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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