

VINO FINO

Explore a World of Wine

NO. 1 FAMILY ESTATE CUVÉE REMY MÉTHODE TRADITIONNELLE VINTAGE 2013



\$110

Product Code:	31853	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	55% Chardonnay, 35% Pinot Noir, 10% Pinot Meunier



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2013 Vintage)

"Named as a proud tribute to Adele and Daniel's son, Cuvée Remy is crafted only in exceptional vintage years and is a collector's edition that honours the Le Brun legacy.

This very special méthode was first released to celebrate Remy's 21st birthday, and this 2013 release marks only the second edition. Its arrival is testament to the craft of méthode traditionnelle, and to the dedication, patience and precision required to create wines of such depth, elegance and longevity.

Delicate floral notes mingle with apricot and fine autolysis, which adds depth and savoury elegance. The palate follows with layers of ripe stonefruit, a touch of clover honey and subtle nuttiness, unfolding across a broad, textural mouthfeel. Refined autolysis carries through to a long, elegant finish.

Our vintage méthodes, each named for a member of the Le Brun family, capture the character of their respective years. Refined and expressive, this elegant range showcases the very best of our winemaking craft and the tradition that defines No.1 Family Estate. Each bottle is presented in a Cuvée Remy gift box."

5 Stars & 96/100 Stephen Wong MW, The Real Review, March 2026 (2013 Vintage)

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"A seriously ambitious wine named after Daniel and Adele Le Brun's son Rémy (Virginie's brother), this has only been made once before, in 2007.

The 2013 vintage is 55% chardonnay, 35% pinot noir, 10% pinot meunier which was aged on lees for 53 months before disgorgement. 6 grams per litre of dosage was added, making it Brut, and then it was aged a further seven years in bottle at the winery until it reached maturity.

Light gold with a persistent, fine bead. Complex, layered and powerful sparkling wine with toasty, brioche and roasted hazelnut flavours from considerable bottle development and autolysis. There is a taut core of savoury richness, baked apple pie, orange peel, ripe stone-fruit and even red berries running through the wine, bolstered by earthy, wet stone minerality and a lingering note of dried spice. Long, sustained acidity carries everything to an almost-dry finish which contrasts between honeyed toast and flint.

The abundant complexity has come forward on the palate and it has entered its drinking window. More mushroomy and nutty nuances will develop over the next few years if kept, but it is very much enjoyable right now for its balance between freshness, fruit and bottle development."

Rated Outstanding & 95/100 Cameron Douglas MS, April 2026 (2013 Vintage)

"A fantastic wine. Fine and complex with a core of elegance and sophistication. The bouquet and palate present a wine in a perfect drinking window with scents of a deep and fully developed autolysis, baked breads and oatmeal ideas, baked apple, some peach and grapefruit peel blended into a very fine mousse. Crisp and dry, complex and lengthy. On the fifth and tenth taste (it is rather nice) the wine remains persistent and relaxes even more into an old-school style where every sip is not about the rush of bubble and refreshment, rather the development of flavours into a complex drinking wine telling an evolving story. Best from day of purchase through 2030+."

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