

VINO FINO

Explore a World of Wine

NO.1 FAMILY ESTATE ROSÉ NV



\$39.99

Product Code:	8703	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	100% 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

Trophy for Best NZ Sparkling Wine - Champagne & Sparkling Wine World Championships 2022

Gold Medal - Champagne & Sparkling Wine World Championships 2022

Gold Medal - Decanter World Wine Awards 2022

Gold Medal - New Zealand International Wine Show 2022

No.1 Family Estate specialise in sparkling wines and their current releases are some of the best on the market. We just adore this wine!

Winery notes (NV)

"This exceptional Rosé is made from 100% Pinot Noir and celebrates the superb climate of Marlborough. A fresh, youthful and

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precise bouquet, delicate salmon-pink with a mass of tiny bubbles. Aromas of flowers, cherry and strawberries. Dry and elegant with a fine and silky mousse."

5 Stars & 95/100 Sam Kim, Wine Orbit, November 2024 (NV)

"This is instantly appealing with a fine pink hue and delicate aromas of wild strawberry, pomegranate, nectarine and lemon zest with a lovely yeasty nuance. The palate delivers fine texture and beautifully rounded mouthfeel, combined with well-pitched acidity, finishing impressively long and enticing. A blend of 86% Pinot Noir & 14% Chardonnay; aged on lees for 20+ months."

95/100 Emma Jenkins MW, Decanter, May 2024 (NV)

"Marlborough's No1 Family Estate draws upon founder Daniel LeBrun's decades (and his Champenois family's centuries) of experience, specialising in sparkling wine. Made from 86% Pinot Noir and 14% Chardonnay with around two years on lees, this is a sophisticated fizz with red cherry, wild strawberry, acacia flower and brioche notes. Rich and textural with a long savoury finish, it's lovely on its own and has enough substance to match well with food – try with fresh salmon."

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

"There's no mistaking the subtle scents of light red berry fruits within a fine autolysis frame, there's charm and complexity from a floral outline, as well as freshness and complexity. As the wine touches the palate a rush of mousse and bubble engage first carrying flavours of strawberry and cherry wrapped in a brioche and light oatmeal baked goods suggestions. Crisp and dry, there's complexity and plenty of floral charms along with a fresh summer berry quality. A robust mousse that develops silky textures as the wine warms in glass and on the palate. Arguably the best Rosé from the Le Brun family and New Zealand - to date. Best drinking from day of purchase through 2030+."

93/100 David Walker Bell, WineFolio.co.nz, February 2023 (NV)

"A Méthode Marlborough wine, created from 100% Pinot Noir grapes. It is a vibrant pale salmon pink colour in the glass with a fine, silken mousse of bubbles. Beautifully aromatic, it bursts out of the glass with notes of freesia, redcurrant, yellow plum, cherry, strawberry and a hint of slivered almond. Dry to taste but with a creamy, voluptuous texture and richer flavours of apricot danish, nutmeg and allspice. Well balanced and driven by a spine of crisp acidity, it flows to a juicy, lasting finish."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, October 2023 (NV)

"Bright, even, pale rose gold with depth. Very persistent and fine bead. The nose is full, with aromas of maraschino cherry, strawberry, flowers, and savoury, yeasty autolysis. Medium-full bodied, aromas of maraschino cherry and strawberry entwined with floral fragrances, a chalky palate unfolds almond croissant and subtle black pepper. The mouthfeel is smooth with a chalky line of phenolics; tangy acidity flows smoothly to a juicy, enticing finish. This Rosé Methode Traditionelle is elegant and harmonious with integrated red fruit and toasty autolysis complexity and features a chalky palate and silky mousse. Match with salmon gravlax and beef carpaccio over the next 3-5 years. 100% Pinot Noir, 12.% alc, 8.5g/l RS. 2+ years on lees."

***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