

VINO FINO

Explore a World of Wine

TWO RIVERS BLANC de NOIRS MÉTHODE TRADITIONELLE BRUT NATURE NV

Award badge and or type under the price

\$49.99

Product image

Product Code:	31779	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	100% Pinot Noir
		Natural:	Vegan Friendly



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



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TASTING NOTES

An absolutely stunning Sparkling wine from Marlborough. Produced from 100% Pinot Noir grapes, fermented in concrete eggs and then aged on full lees in old French Oak barrels for ten months. A further 24 months on lees in the bottle creates a beautifully soft sparkling wine with delicate yet defined summer fruit aromas and flavours.

Winery notes (NV)

"100% Pinot Noir Grapes, hand harvested, gently pressed, then fermented in concrete egg and aged on full yeast lees for 24 months. A refined and elegant Blanc de Noir with a pale rose gold hue. This is a refined and elegant Blanc de Noir. It features delicate aromas, of wild berries, rosehip, marzipan and floral notes. This is a wine that is smooth on the palate, with texture, tangy, sherbert and a dry finish.

The fruit for our Blanc de Noirs was hand harvested, gently pressed, then fermented in concrete egg and aged on full yeast lees in barrel for 12 months with full malolactic fermentation. The wine was then aged for an additional 12 months on tirage."

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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