

## VASSE FELIX IDÉE FIXE MÉTHODE TRADITIONNELLE BLANC de BLANC PREMIER BRUT 2023

STAFF  
PICK



**\$54.99**

Savoury, Sophisticated Sparkler from  
Western Australia

|               |                             |          |                 |
|---------------|-----------------------------|----------|-----------------|
| Product Code: | 4497                        | Closure: | Cork            |
| Country:      | Australia                   | Unit:    | Each            |
| Region:       | Western Australia           | Volume:  | 750ml           |
| Sub Region:   | Margaret River              | Alcohol: | 12.0%           |
| Style:        | Sparkling                   | Grape:   | 100% Chardonnay |
| Variety:      | Méthode Traditionnelle      |          |                 |
| Producer:     | <a href="#">Vasse Felix</a> |          |                 |



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### TASTING NOTES

Vasse Felix's expertise with Chardonnay is unrivalled, so it is not surprising that they explored producing a Blanc de Blanc Méthode Traditionnelle forty years ago with the culmination resulting in the first release of Idée Fixe (fixed idea/obsession) in 2020. The grapes are grown on a dedicated vineyard on the cooler South Coast of Margaret River that is planted in a selection of Champagne clone vines. This bubbly is as beautiful as the unique bottle. Partially fermented in oak, aged on lees for around 3 years this is a nutty, savoury, sophisticated sparkler.

### Winery notes

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(2023 Vintage)

"Idée Fixe is crafted from the premium, free-run cuvée of handpicked Chardonnay, and meticulous méthode traditionnelle techniques. A light, elegant form is revealed in the fine, even bead and the brilliant pale lemon hue. The delicate mousse is carried by a refined structural balance of phenolics and minerality, revealing an enticing palate with citrus-driven acidity, layered freshness and textural finesse.

The Premier Brut celebrates the fruit's personality through the conscious direction to make a base Chardonnay of integrity, accentuated with méthode traditionnelle bubbles. Ideal ripening conditions in Kairidale supported Chardonnay development with vivid natural acidity and delicate flavour ripeness lending perfectly to sparkling wine making. A wine of intrigue and expansive aromas evolves in the glass over time.

The unmistakable DNA of southern Margaret River Chardonnay and its cool, maritime influence runs through the core. A delicate layer of coastal Rosemary gives way to subtle notes of oyster shell, wet stone and ocean mist. Hints of yellow plum and golden kiwi add a gentle richness, while zesty lemon and crunchy Granny Smith apple drive freshness through the mid-palate. A fine sea foam mousse dances gracefully, unfolding into a long chalky finish with lingering citrus brightness and mineral tension."

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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