

# MÔRESON

## Môreson – One Méthode Cap Classique - 2007

### Tasting Notes

*Pinot Noir 2007: 60% . Chardonnay 2007: 40%*

**Colour:** Pale cold-gold in appearance with fine energetic bead.

**Aroma:** The Môreson One Méthode Cap Classique showcases classic Champagne aromas - baked bread and yeast - derived from extended yeast contact. The Pinot Noir contributes complex marzipan with hints of red fruit characteristics. While the Chardonnay component adds fruit and simple yet elegant natural citrus.

**Palate:** This wine has been matured for 36 months in bottle. In addition it received 12 months maturation on lees in Stainless steel tanks in the cellar before bottling for secondary fermentation.

**Analysis: Alc:** 12.5% . **RS:** 3.3g/L . **TA:** 7.4g/L . **pH:** 3.41

### Vilification/Maturing

The Môreson One Méthode Cap Classique is our first vintage méthode cap classique. The grapes were whole bunch pressed using traditional Champagne pressing cycles.

The pressed juice is settled in tank and inoculated with a strain of Champagne yeast. Fermentation occurs over one week and at temperatures higher than traditional white wines. This helps express the natural flavours that both the Pinot Noir and Chardonnay showcase.

The base wines are then blended together and kept on the yeast and fine lees for a period of 12 months. Following this the wine is prepared for bottling and the start of secondary fermentation.

The Môreson One Méthode Cap Classique has spent a total of 36 months in bottle before disgorgement. During disgorgement our award-winning Môreson Premium Chardonnay is added to the wine as dosage.