

Tasting Notes

Name: Velfrey Traditional Method Quality Sparkling Wine

ABV: 11.5%

Grapes: Chardonnay, Pinot Noir, Seyval Blanc

Ageing: 18 months on lees (yeast); disgorged November 2020

Dosage: 8g/litre (brut)

Suggested serving temperature: Around 6°C. Well-chilled but let it rest for 10 minutes out of the fridge to allow the flavours to be more fully appreciated.

Characteristics: It has a lively pour and excellent clarity. On the nose it is floral with elderflower, pear and nectarine. On the palette, there is ripe peach with citrus fruit piercing through. There is some complexity and really good length. The traditional method (secondary fermentation in the bottle, followed by a period of ageing in contact with the yeast) provides a rich brioche-like savouriness. This is balanced by a nice refreshing acidity. In summary, a really excellent sparkling wine.

Food pairing suggestions: Perfect on its own as a celebratory drink, or as an aperitif, Velfrey also pairs well with fish and shellfish, especially oysters. It can accompany a chicken dish with a sauce while the crispness helps it cut through richer food like pork belly. Really versatile and very much down to preference - we've even enjoyed it with fish and chips!

