


KRONE
TWEE JONGE GEZELLEN

THE PHOENIX

The Phoenix is a legendary solar bird that cyclically rises from the ashes as a symbol of eternal life. The renewed energy at Twee Jonge Gezellen as the renovation of this historic property continues, demanded the recognition in the form of a new release and in the symbolism of this mythical bird from which it takes its name.

Prestige Cuvée Méthode Cap Classique (MCC)
Bottle-fermented sparkling wine
A blend of noble Champagne varieties

“The Phoenix” is a Special Release Méthode Cap Classique and an assemblage of the best of three vintages (2004, 2005, 2006). A multi-vintage wine or Cap Classique is a purposeful blending of cuvées from different years to achieve a superior house style. Produced in unique bottles imported from France, this MCC matured for a number of years on the lees further enhancing the complexity of the wine.

Bright gold. Showing elegance and complexity, the nose offers the scent of yellow blossoms, ripe peach and classic biscuity notes. The palate has fresh apple and lemon cream flavour with a fine yet persistent mousse. The finish has an underlying zesty freshness and a satisfying creaminess, which stems from extended lees contact.

Alcohol: 12% by vol
RS: 5g/ℓ
pH: 3
Total acid: 6.9g/ℓ

Food Pairing Suggestions:

White truffle scented wild mushroom risotto, lobster roll with citrus butter, almond-crusted duck breast, date-stuffed baby eggplants, Cambrini cheese served with glazed nuts and ripe purple figs.

