



# KRONE

TWEE JONGE GEZELLEN

BOREALIS CUVÉE BRUT

# 2017

Legend records that Bacchus, God of Wine in Greek mythology, fell in love with Ariadne, daughter of the King of Crete. In order to uplift her spirits and prove his love to her, he threw her golden crown, a circlet of gems, into the heavens where it remained to shine forever as the dainty constellation of stars called CORONA BOREALIS. Corona means crown, as does Krone - hence KRONE BOREALIS a little poetic licence used to describe this Méthode Cap Classique being full of 'stars.

Vintage Méthode Cap Classique (MCC)

Bottle-fermented sparkling wine

90% Chardonnay, 9% Pinot Noir, 1% Pinot Blanc

Traditional grape varieties (Chardonnay & Pinot Noir) are harvested in the cool of the night. Only the free-run juice is used for this MCC product - ± the first 500 litres per ton. Krone Borealis is bottle-fermented and then matures on the lees in the underground cellars.

Elegant, iridescent gold. Aromas of lemon and orange peel underscored by hints of minerality evoking crushed oyster shell and a light biscuity character. On palate entry, juicy pineapple, fresh yellow apple and salted caramel flavours come to the fore. The mousse is fine, persistent and mouth-coating with a refreshing, tensile finish.

**Alcohol:** 11.5% by vol, **RS:** 8.2/1

**pH:** 3.36, **Total Acid:** 5.7g/l

**Food Pairing Suggestions:**

Naked oysters, ricotta and roasted tomato bruschetta with pancetta, lime-dressed angelfish ceviche, creamy porcini risotto, fire-roasted lemon-and-black pepper chicken kebabs.

