


KRONE
TWEE JONGE GEZELLEN

NIGHT NECTAR DEMI-SEC

2017

Krone Night Nectar Demi-Sec, a Chardonnay led MCC, is a distinctive style of Méthode Cap Classique that deserves to be discovered. It is probably the closest in style to how the first famous sparkling wines of France were experienced a century ago: a time when wine lovers sought out wines that were rich and sweet in taste.

Vintage Méthode Cap Classique (MCC)
Bottle-fermented sparkling wine
90% Chardonnay, 9% Pinot Noir, 1% Pinot Blanc

Only the free-run juice of the Chardonnay and Pinot Noir grapes is used for this MCC product - ± the first 500 litres per ton. Krone Night Nectar is made in classic bottle-fermented style with maturation on the lees in underground cellars before the final dosage is added - providing that touch of sweetness which renders this refreshing bubbly "Demi-Sec" or Semi-Sweet in category.

Pale lemon-yellow. Expressive aromas of baked golden apples laced with jasmine in flower, notes of ginger and baking piecrust dotted with almonds. The full, rich palate evolves into lemon drops, sweet yellow apple and subtle marzipan flavours. A plush, sweet mousse makes for an expansive finish, balanced by bright acidity and lingering treacle.

Alcohol: 11% by vol **RS:** 43.3/1
pH: 3.29 **Total Acid:** 5.8g/l

Food Pairing Suggestions:

Creamy and fragrant butter chicken curry, smoked fish croquettes with lemon aioli, crispy duck pancakes with honey, soy, ginger reduction, vanilla bean bundt cake, pistachio macarons.

