

DOMAINE DES DIEUX

CLAUDIA MCC 2011

IN THE VINEYARD

Grapes for our Méthode Cap Classique (MCC) wines are all sourced from the cool viticultural region of Walker Bay. It is in these areas that we find parcels of high-quality Pinot noir and Chardonnay that can produce wines of longevity and finesse. Chardonnay and Pinot noir are known throughout the world to produce the finest and most long-lived sparkling wines, with their combination of lively acids and subtle fruit flavours which develop gracefully during the long maturation in bottle.

WINEMAKING

Gentle, whole bunch pressing and protection from oxidation yields clean, fresh juices free of harsh phenolics. This gentle handling, and cool fermentations help to preserve the subtle fruit of these delicate wines. Careful blending of the different base wines brings together the wines that will marry well when they undergo their transformation into MCC. Following their secondary bottle fermentation, wines will lie on their lees for between 3.5 and 4 years before disgorgement in which the yeast sediment is dispelled, and the bottle corked, ready to be enjoyed.

ALC 11.5%
RS 8 g/L

TA 8.4 g/L
PH 3.03

ENJOYMENT OF THE WINE

Claudia is a traditional method bottle fermented sparkling wine made from Chardonnay (79%) and Pinot Noir (21%). Claudia is synonymous with the celebration of life, and should be present at every occasion, be it a milestone or the pure enjoyment of life's pleasures. Creamy lemon curd aromas mingle with perfumed red berries. Fresh and light in the mouth with a long finish of toasty brioche notes. It's lively acidity makes it an ideal food partner.

