

# Quob Park Extra Brut



...the same Exceptional Blend as Our Classic Cuvée but with a lower dosage, delivering a crisper palate...



## TASTE

Quob Park Extra Brut features the same Exceptional Blend as Our Classic Cuvée, but with a lower dosage, delivering a crisper palate.

Bright and enticing from the outset, with a fine mousse that brings added vibrancy to the crunchy acidity and pithy, chalky citrus fruit. Hints of toasted nuts and brioche add complexity to the nose and palate. The finish is scented and long, with a touch of creaminess.



## VINIFICATION

Produced using a blend of Chardonnay, Pinot Noir, and Pinot Meunier. The grapes are harvested at optimal ripeness to ensure the preservation of the primary fruit flavours inside the grapes.

Chardonnay, Pinot Noir and Pinot Meunier are vinified separately allowing the determination of the final style of this Exceptional English Sparkling Wine.



## VARIETY

Chardonnay	55% - 65%
Pinot Noir	30% - 40%
Pinot Meunier	5% - 15%

ALCOHOL  
12%

DOSAGE  
Extra Brut (5g/L)

PRODUCTION  
Way beyond Traditional Method,  
targeting Champagne Standards

VINTAGE  
Non-Vintage (NV)

CELLAR PRICING  
Normally: £30 Max Discount: £20



Our Members and Blind Tasters agree that **Our Exceptional English Sparkling Wine** is **Comparable to Champagne and c.50% Better Value** with Club Member Discounts



## SERVING SUGGESTION

8-10°C.

Quob Park Extra Brut's dry flavour and high acidity make it a perfect pairing for most types of cheese.



*Awaken your palate with exquisite crispness.*



**VISIT [WWW.QUOBPARK.COM](http://WWW.QUOBPARK.COM) FOR MORE DETAILS AND ONLINE PURCHASE OPTIONS**

Quob Park Estate's multiple vineyards, set within a 170 acre Natural Clos nestled in the heart of the Hampshire countryside, express a wide range of rich flavours which are clearly reflected within our Estate Wines.



Quob Park places considerable emphasis on the vineyard expression, characteristics and identification, which are being delivered from our unique mix of soils from chalk to clay. We respect the power and elegance delivered in this beautiful expression of a balanced bright red to darker berried flavour spectrum, delivered particularly by the older clones used for our Pinot Noir.