## Quob Park Classic Cuvée

QUOB PARK

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### TASTE

Quob Park Classic Cuvée is 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%

PRODUCTION

Way beyond Traditional Method, targeting Champagne Standards

DOSAGE Brut (10 - 12g/L)

VINTAGE Non-Vintage (NV)



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

"...both of the wines [Classic Cuvée, 1120 Heritage] I had the pleasure of tasting were stunning...easily as good, if not better, than any Champagne I have ever tasted..."

Abigail Jardine-Skinner - Bishops Waltham, Tasting in October 2020



# SERVING SUGGESTION 8-10°C.

Quob Park Classic Cuvée is the perfect accompaniment of freshly caught seafood, smoked salmon, prawns, scallops, asparagus and even sushi.



Perfect served chilled as an Apéritif, anytime day or night.



### VISIT 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.