



CHLOÉ CUVEÉ 2013 LATE DISGORGED

[ANALYSIS]

Alcohol | 12.5% alc/vol

Dosage | 4.5 g/L

Release Date | February 2025

[VINIFICATION]

This wine of extraordinary complexity and grace is named after the owners' and vigneron's daughter, Chloe.

Sourced from hand harvested Pinot Noir 35% and Chardonnay grapes 65%. Gently pressed, free-run juice was fermented in tank, with full malolactic fermentation. Secondary ferment via 'Méthode Traditionnelle' in bottle for a minimum of 11 years before riddling and disgorgement.

[TASTING NOTES]

With 11 years lees aging this wine harbours layers of elegance and complexity. Showcasing a blend of 65% Dijon Chardonnay and 35% MV6 Pinot Noir clones, this wine has enticing aromas of French pastries enhanced by green apple and zesty citrus. The palate follows with a harmonious balance of nectarine blossom, citrus curd tart and nashi pear alongside subtle sea breeze creating a mineral back drop, full mouth feel and lingering crisp finish. The extended ageing has created a wine with more complexity and power. The rich golden hues reflect its amazing age and finesse. A truly rare wine with an extraordinary pedigree

[AWARDS]

94 POINTS | 2024 WINEPILOT