

Brut 2017

Tasting Note: The nose suggests almond and hazelnut praline, with citrus and struck flint undertones. Two years of lees ageing give the palate weight and 7.5g/L residual sugar from final disgorgement add extra weight and body to the wine and balance with crisp acidity. Produced in minuscule quantities, and very expensively, Koyama's methode releases are true gems and showcase thoughtful, delicate winemaking skill.

Variety: Champagne method Pinot Noir 70% and Chardonnay 30%

Region: Waipara Valley, North Canterbury, New Zealand

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