

Non-Vintage Marlborough
Blanc de blancs
Winemaker: Daniel Le Brun

North-South facing vines;
Mendoza clone Chardonnay harvested early-mid March at
18-19 Brix;

Alcohol: 12.5%
Residual Sugar: 8.1 g/L
pH: 3.21



Introduced into the New Zealand market in July 1999, N° 1 was the first wine to be produced by proprietors Adele and Daniel Le Brun at their family owned winery, established 1997. Today the N° 1 Family Estate has an established vineyard and winery on Marlborough's Golden Mile, Rapaura Rd, near Blenheim, crushing more than 30 tonnes annually. The family are committed to producing only premium Methode Traditionelle wines and to following winemaker, Daniel Le Brun's long-held vision of Marlborough as the only rival to Champagne.

Cuvée N° 1 is already highly regarded and well renowned, both throughout New Zealand and Internationally, winning numerous Trophies, Gold Medals and Five star awards since it's release.

This release from the family's winery is 100% chardonnay (blanc de blancs), a style for which our winemaker has consistently been awarded gold medals and trophies during his career. A perfect balance between fruit and yeast, the wine was held on lees for two years allowing full autolysis displaying a tiny consistent bead, and firm mousse resulting in a typical, complex, champagne-like character. The palate is intensely flavoured and focused with the good fruit-yeast balance providing elegance and style.

Awards

- 89 points Wine Spectator - Nov 30 2004
- Best Bottle Fermented Sparkling Wine - International Wine and Spirit Competition London 2001
- 5 stars and a TOP FIVE rating - Winestate Magazine 2004



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