Brut Nature Chouilly Grand Cru



GOLD MEDAL

NZ International Wine Show 2024

October 2024

96 POINTS

Cameron Douglas | camdouglasms.com

April 2024

The bouquet is filled with scents of site with chalky saline soils and white flowers, then a flourish of autolysis with baked goods and sweet brioche bun. The mousse is wild and fresh, there's finesse and power, no mistaking the acid line then flavours of lemon and white nectarine, red apple flesh and a touch of reductive flinty qualities. Delicious, dry, salivating and youthful. A wine that will continue to age and develop. Best drinking from day of purchase through 2033

