



Cuvée Symbiose

Grape varietal : 50% Pinot Noir, 50% Chardonnay

Blend : Vintage 2008

Bottled : July 2009

Vinification

- Alcoholic Fermentation in temperature controlled stainless steel vats. Complete malolactic fermentation. Cold filter stabilization
 - Bottle aged a minimum of 4 years on the lees
 - Alcohol : 12,40% by vol.
- Dosage :** 9 gr/l

Tasting Notes

- **Color :** Bright pale yellow with a white gold hue. Tiny bubbles, crossed by a beautiful and persistent chimney, feed a lovely long-lasting cordon.
- **Nose :** Elegant and airy. White flower aromas of acacia, jasmin associated with lilac mixed with white fruit, apples and citrus. Tertiary and torrefaction aromas develop upon airing.
- **Palate :** The light, lacy elegance continues with a silky side and elements of lemon curd, pineapple and a hint of fresh raspberry.

Food Pairings

The wine's subtle and creamy qualities make it an excellent partner for a range of foods, from lobster rolls and steamed clams with butter to grilled sausages and roasted eggplant dip.

Serving and cellaring

Ready to drink upon release from the cellars, will keep 4 years. Recommended tasting temperature - Ideally served at 10°C.

92^{pts}
WINE
ENTHUSIAST



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