



DE BEAUREPAIRE
RYLSTONE
A taste of France in Australia

2016 'MARIE LOUISE' PRESTIGE CUVÉE

DESCRIPTION

We produced the 'Marie-Louise' Prestige Cuvée with a desire to produce an exceptional sparkling, representing the very best of our viticulture and winemaking, which combined the elegance, finesse and subtlety of Chardonnay with the robustness, structure and breadth of Pinot Noir.

HERITAGE

Named after our ancestor, Marie-Louise, Countess and later Marquise de Beaurepaire. A lady both elegant and refined, but also a real power behind the scenes in Burgundy and Versailles with her husband, Marquis Jean-Baptiste Joseph de Beaurepaire.

TERROIR

Our family's estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

VINEYARD

All Chardonnay sourced from our first planting in C Block, Pinot Noir sourced from C Block with an average vine age of 16 years, where the soils are loam over limestone.

Harvest: Individually selected parcels of Chardonnay and Pinot Noir were harvested through a combination of hand and machine harvesting on the evening of 16 February 2016 with a baumé of 11.5.

Vintage Conditions: 2016 started quite wet, requiring active trellis management, but for the final 3 months was dry & hotter than average producing a vintage approximately 2 weeks earlier than average.

VINIFICATION

The fruit was 100% de-stemmed & very gently pressed to retain premium free-run juice (the cuvée). Primary fermentation at 15 degrees was conducted in the tank using natural yeasts, delivering beautiful primary fruit characters. The wine undergoes a full malo-lactic fermentation to produce excellent mouth-feel & complexity. Very light fining was undertaken using Bentonite. Secondary fermentation on lees lasted 16 months.

AGING

The wine was left on lees for 16 months before disgorgement & completion in February. Residual sugar 3g/litre.

TASTING NOTES

An intense white-gold colour with tremendous lively effervescence. The nose is delicate yet exudes an abundance of fresh brioche, subtle toasted almonds, stewed apples and apricots and butter. The palate opens with an immediate impact of fullness and silky texture with a delicious feel of fresh cream, nougat and pistachio. Very long finish.

VIN ET GASTRONOMIE

The weight combined with mineral freshness means this sparkling wine can be served with a leg of lamb with rosemary or mint sauce; minute steak dressed with olive oil and black truffles; filet mignon with morel mushrooms, a beautifully roasted chicken stuffed with sage or the most classic of French dishes - Pot-au-feu. For the vegetarian, go no further than a Vegetarian Nut Roast with blue cheese, Whole roasted cauliflower, Butternut Dauphinoise or Persian squash and pistachio roast.

WINE TIPS

Cellaring Potential: 10 to 20 years

Serving Temperature: 8 degrees C / 47 degrees F

VARIETAL MIX:

76% Chardonnay, 24% Pinot Noir

ALCOHOL:

12.3%

DISGORGED (RELEASED):

March 2018 (April 2018)

BOTTLES PRODUCED:

2,600

