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## NYETIMBER

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### Blanc de Blancs 2010 || 95 points

“Touches of vanilla, cream and lovely hints of oatmeal allude to developing, evolving autolytic notes. These are edged with pure lemon, giving equal expression to emollience and freshness. On the midpalate the creamy, generous richness of yeast comes through, providing stucture and a canvas against which tart apple and Amalfi lemon can play. Depth and serious intent shows amid the sensuously fine fizz. Although this wine is refreshing and bright now, more bottle age will make it even more alluring. The pure and lasting finish leaves you wanting more.”



### Rose MV || 94 points

“Pure notes of red apple rise from the glass, promising freshness, tart briskness and mellow fruit. A hint of shortbread conveys body and generosity. All of this comes together on the rounded palate that has the aromatic lift of rosehip tisane. Mellow autolysis gives the central freshness a generous background. Red-berry fruit flashes amidst the red-apple notes with appetizing tartness. This is a rounded but compact package that takes freshness onto a higher, elegant plane, finishing with enticing saltiness. Lovely now, it’s sure to develop.”



### Classic Cuvee MV || 93 points

“This is a class act. Fresh white breadcrumb and crisp, ripe red apple combine to create an appetizing nose. The lively fizz on the palate makes the tart but ripe red-apple notions stand out, painted against a mellow, yeasty backdrop and resonant, bready depth. This wine is crisp and rich in equal measure, bold and full flavored, yet elegant and smooth. Outstanding freshness, brightness and purity become apparent on the long finish.”