



Cuvee Notre Dame 2006

Fiche Technique

Red Wine

Vintage : 2008

Grape variety : 60% Cabernet Sauvignon, 40% Syrah

Yield : Cabernet Sauvignon 50hl/ha, Syrah 50 hl/ha

Alcohol: 13,5% Vol.

Residual sugar: 1.7 grams/litre

Total acidity: 3.40 grams/litre

Pressing process: In all cases the free run juice from the grapes were kept separate from the pressings.

Fermentation: The juice was macerated and went through primary fermentation intemperature controlled stainless steel tanks.

Oak maturation: Both varieties were aged separately in new and one-year-old oak barrels for a period of 12 months. The barrels were medium toast French and American oak.

Storage: The wine remained in barrel within a temperature-controlled chai until bottling in December 2009, and in an air-conditioned bottle store thereafter.

Tasting notes: A wonderfully powerful and complex mix of jammy, black fruit, peppermint and spice. Expressive and long with smooth, round tannins and well-integrates oak.

White Wine

Vintage: 2006

Grape Variety: 60% Roussanne, 40% Chardonnay

Yield: Roussanne 50 hl/ha, Chardonnay 55hl/ha

Alcohol: 13% Vol.

Residual sugar: 1.72 grams/litre

Total acidity: 3.82 grams/litre H2SO4

Priser
1.fl. 12€
6 fl. 64 €
12 fl. 115€
12 rød og 12 hvid 198€

Pressing process: The grapes were harvested at night to protect the juice. Each variety was harvested separately. In all cases the free run juice from the grapes were kept separate from the pressings.

Fermentation: Following cold settling the juices were vinified separately. The Chardonnay fermented in temperature-controlled stainless steel tanks and the Roussanne fermented in one year old French oak barrels.

Oak maturation: The Roussanne aged in the same one-year-old oak barrels for a period of 6 months. The barrels were medium toast French oak.

Storage: This wine remained in tank and barrel within a temperature-controlled chai until bottling and in an air-conditioned bottle store thereafter.

Tasting notes: This white wine is intense, complex and elegant. There are floral notes of honeysuckle on the nose with hints of peach and melon, honey and caramel. The palate is rich and well balanced with enormous length.

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