

SINCE 1812



MEDOT

# Medot Blanc de Noir

**Alcohol:** 12% ABV  
**Acidity:** 6.6 g/L  
**Residual sugar:** 2,5 g/L  
**Composition:** 100% Pinot Noir  
**Wine Style:** Sparkling Wine, Extra Brut

**Terroir:** Brda  
**Vintage:** Non Vintage  
**Maturation on Lees:**  
at least 5 Years  
**No. of Bottles:** 3.000  
**Serving Temperature:** 6-8°C

## Tasting notes



### Appearance:

Light gold colour with golden-yellow shades.



### Nose:

Dried fruits, vanilla and roasted hazelnuts mixes with fresh fruits, blackberries, strawberries, and raspberries.



### Palate:

A creamy sensation of fine bubbles accentuates the flavours of buttery brioche, candied citrus and a high minerality, saltiness; the aftertaste is long, lingering, and elegant.

## Terroir and Vineyard

- Soil is **Marl** (Eocene Flysch), local word: **Opoka**;
- **South-eastern** slope of the hill below the Medot Estate in Dobrovo, terraced vineyard.
- **80% of the Pinot Noir grapes from over 25 years old vineyard** using Double Guyot Training and Single Guyot in the younger flatland vineyards; vine density 4 000 vines per hectare.
- **Grape harvest is manual**, separated by altitude, first the Pinot Noir from the terraces, then from the plains; dry ice was used before pressing to cool the grapes and preserve the aromas.

## Winemaking

- Immediate pressing of harvested grapes, cooling of grape must at 8°C in a stainless-steel vessel; after two days, racking and adding of selected yeasts; **fermentation**, separated by the location of the vineyard, at a controlled temperature of up to 16°C.
- **Shorter ageing on fine lees**, blending wines as a basis for fermentation during spring months; fine filtering, adding of the liqueur de tirage and start of the secondary fermentation in the bottle in summer.
- Long maturation on lees, disgorgement after **at least 5 years of maturation on lees in the bottle**, addition of the expedition liqueur, at least 6 months of resting the finished bottles in the home cellar.

## Bottling

- Bottles of 0.75 l / 6 Bottles in a Cardboard Box / 1 or 3 Bottles in a Wooden Box
- Bottles of 1.5 l (Magnum) / 3 Bottles in a Cardboard Box / 1 Bottle in a Wooden Box

## Recommended dishes

The perfect choice for fresh oysters, prawns, caviar and all other fish dishes.

*A very sophisticated and elegant, rich and mineral-fruity sparkling wine. This is a special edition of a style rare in our country, which will create the atmosphere of a special occasion.*

**Domačija Medot**, Trg 25. maja 8a, 5212 Dobrovo v Brdih  
+386 5 9336 160 / info@medot-wines.com  
www.medot-wines.com