

SINCE 1812



MEDOT

Medot Millésime 2014

Alcohol: 12% ABV
Acidity: 6.5 g/L
Residual sugar: 2 g/L
Composition: 75% Chardonnay,
25% Pinot Noir
Wine Style: Sparkling Wine, Extra Brut

Terroir: Brda
Vintage: 2014
Maturation on Lees: 7 Years
No. of Bottles: 1.500
Serving Temperature: 5°C

Tasting notes



Appearance:

Colour of old gold with yellow-green shades.



Nose:

A beautiful interplay of white meadow flowers, lemon and honey; all this is complemented by a delicate note of toasted bread, vanilla and brioche, the result of a long maturation on yeast.



Palate:

The dried fruit flavours are intertwined with a subtle hint of hazelnut sponge cake and honey; full-bodied, elegant, with gentle bubbles and a very long aftertaste.

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.
- 20% of the grapes from **over 35 years old vineyard**, using Double Guyot Training and Single Guyot in the younger vineyards; vines density is 4000 vines per hectare.
- **Grape harvest is manual**, separated by varieties: first Pinot Noir after a few days Chardonnay.

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 varieties, 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 7 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 B/ 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

With its refined elegance, it can accompany almost all the best dishes of classic and innovative cuisine.

Perfect harmony. Fine perlage and balance of all the senses. Youthfully ripe sparkling wine for the most demanding wine lovers. Is the pride of the cellar!

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