

SINCE 1812



MEDOT

# Medot Extra Brut Cuvée

**Alcohol:** 12,5% ABV  
**Acidity:** 6 g/L  
**Residual sugar:** 3 g/L  
**Composition:** 60% Chardonnay,  
40% Rebula  
**Wine Style:** Sparkling Wine, Extra Brut

**Terroir:** Brda  
**Vintage:** Non-Vintage  
**Maturation on Lees:**  
at least 5 Years  
**No. of Bottles:** 1,500  
**Serving Temperature:** 5 °C



## Tasting notes



### Appearance:

Light gold with  
green hues.



### Nose:

Initially sweet, mature, with a delicate  
aroma of honey, brioche, and bread  
crust; then floral notes of acacia and  
blackthorn, and citrus notes of lemon  
peel and bergamot prevail, nicely  
intertwined with mineral notes of marl.



### Palate:

Harmonious, balanced, and  
complete; the delicate acidity and  
fine bubbles fit well with the taste of  
ripe fruit, almonds, and citruses. It is  
supported with the finish of sponge  
cake and toasted bread; finish is  
long, mineral, and persistent.

## Terroir and Vineyard

- Soil is **Marl** (Eocene Flysch), local word: **Opoka**;
- **South-eastern** slope of the hill below the Medot Estate in Dobrovo, a terraced vineyard.
- 20% of the grapes from **the nearly 40-year-old vineyard**, using Double Guyot Training and Single Guyot in the younger vineyards; vine density is 4,000 vines per hectare.
- **Grape harvest is manual**, separated by varieties: first Pinot Noir, after a few days Chardonnay, Rebula two weeks later.

## Winemaking

- Immediate pressing of harvested grapes, grape must is cooled 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, addition 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

It is perfect as an aperitif, and it combines well with slightly spicy fish dishes, carpaccio, and white meat.

*Medot Extra-Brut Cuvée is an exceptional balance between Rebula and Chardonnay. After 5 years of maturation on fine lees, this sparkling wine is still very fresh and mineral.*

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