

SINCE 1812



MEDOT

# Medot Millésime 2015

**Alcohol:** 12% ABV  
**Acidity:** 6.5 g/L  
**Residual sugar:** 1,2 g/L  
**Composition:** 80% Chardonnay,  
20% Rebula  
**Wine Style:** Sparkling Wine, Extra Brut

**Terroir:** Brda  
**Vintage:** 2015  
**Maturation on Lees:** 8 Years  
**No. of Bottles:** 1,500  
**Serving Temperature:** 5 °C



## Tasting notes



### Appearance:

Colour of old gold with yellow-green hues.



### 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 long maturation on lees.



### Palate:

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

## Terroir and Vineyard

- Soil is **Marl** (Eocene Flysch), local word: **Opoka**.
- **The southeastern** 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 Chardonnay, after a few days Rebula.

## 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 8 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

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. This is the pride of any cellar!*