

SINCE 1812



MEDOT

Medot Extra Brut Cuvée

Alcohol: 12% ABV
Acidity: 6,5 g/L
Residual sugar: 3 g/L
Composition: 70% Rebula,
30% Chardonnay
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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