

SINCE 1812



MEDOT

Medot Brut 48

Alcohol: 12% ABV
Acidity: 6.5 g/L
Residual sugar: 3,5 g/L
Composition: 60% Rebula,
20% Pinot Noir, 20% Chardonnay
Wine Style: Sparkling Wine, Brut

Terroir: Brda
Vintage: Non-Vintage
Maturation on Lees: 4 Years
No. of Bottles: 12,000
Serving Temperature: 5 °C

Tasting notes



Appearance:

Yellow-green with golden hues.



Nose:

Fresh, fruity, and mineral. The tone of mature Golden Delicious prevails, overlapping with a smell of white peach and almond blossom. The background has gentle autolytic tones of the 4-year ageing on yeast lees.



Palate:

We can perceive sponge cake, white fruits, and citrus as well as a full and harmonic taste of minerals, with a convincing 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 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 4 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 can be used as an aperitif, it also combines excellently with oysters, fish and meat carpaccio, and baked fish.



Medot Brut 48 is a seductive harmony of freshness and maturity. Beautiful fruity notes, charming freshness, and long finish.