

Classic Cuvée NV Edition I

6x75cl

Winemaker Notes

The Classic Cuvée stands as a quintessential expression of Domaine Evremond's winemaking philosophy. Crafted from meticulously selected grapes grown in the chalk-rich soils of Kent, this sparkling wine captures the unique character of the region's terroir. The influence of the nearby sea lends a subtle maritime freshness, while the underlying chalk imparts a distinctive mineral backbone. On the palate, the wine is defined by its elegant structure, vibrant acidity, and precision. The result is a refined and complex cuvée.

Vineyard

The Chilham-based vineyards provide the perfect combination of deep, free-draining soils, south facing slopes and the essential altitude of 50 to 90m above sea level. The original site of Stone Stile Farm's apple and pear orchards is now 70 hectares of Chardonnay, Pinot Noir and Pinot Meunier.

Winemaking

Fermented and matured exclusively in temperature controlled stainless-steel vats, this Classic Cuvée captures the purity and precision of its fruit, preserving a vibrant, clean profile. Undergoing full malolactic conversion, the wine develops a refined texture and subtle creaminess, balancing its natural acidity with a smooth, rounded mouthfeel. Each bottle is then aged on the lees for at least three years, imparting remarkable depth and complexity.

Food match

Perfect as an aperitif or with canapés, smoked salmon and oysters



Grapes

55% Pinot Noir
35% Chardonnay
10% Pinot Meunier

Region/Appellation

Chilham, Kent

Alcohol by volume

12%

Residual Sugar

7 g/l

pH

3.01

Total Acidity

12.2 g/l

Tasting Guide



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