

# LE LUDE

CAP CLASSIQUE

## VENUS

LIMITED EDITION

BRUT NATURE MILLESIME 2014

### CULTIVARS

Chardonnay 71% Pinot Noir 27% Pinot Meunier 2%

### ORIGIN

Bonnievale 40%, Plettenberg Bay 30%, Franschhoek 30%

### WINEMAKING

The Le Lude VENUS is named after the most beautiful and desirable goddess of all the Roman deities. A symbol of perfection, finesse and allure. Only Cuvée, high quality free run juice, is used in the Vintage blend.

A small fraction of the Chardonnay portion is fermented in 3rd – 4th fill French oak barrels and the large majority is fermented in temperature controlled stainless steel tanks. No lees contact is given post fermentation and malolactic fermentation is avoided. The final blend is made up from various parcels that were kept separate throughout production. This allows for unique terroir characteristics to be expressed within the blend. Tirage takes place on crown cap to control the rate of gas exchange and ensure optimal ageing.

### TASTING NOTES

Aromas of baked white pear and hints of fresh ocean spray. On the palate flavours of frangipane are complimented by a lingering crisp minerality. A soft pearl and delicate velvet mouthfeel from careful sur lie maturation carries the balance of the wine.

### FOOD PAIRING

Pairs beautifully with fresh oysters, salmon sashimi, classic French steamed Mussels as well as rich, decadent dishes such as Gruyere souffle. Perfect for cleansing the palate.

Bottling Date: 04/12/2014

Degorgement Date: 13/09/2020

Sur latte / Maturation: 70 Months

Retail Bottles Available: 4000 Bottles

### CHEMICAL ANALYSIS

ALC:12% RS:2.5g/L TA: 6.7g/L pH: 3.38

