

BEAU CONSTANTIA

PAS DE NOM NON VINTAGE MCC 100% CHARDONNAY



HISTORY

Beau Constantia is a boutique wine farm owned by the Du Preez family. The farm is situated on the north-facing slope of Constantia Nek, an elevated position overlooking False Bay to the east, where vineyards are exposed to the cool ocean-chilled winds. With vineyards stretching to 350m above sea-level on the Constantia mountain range, this spectacular site produces small quantities of phenomenal grapes with cropping levels ranging from 3 – 6 tons per hectare. This allows for concentrated, yet balanced wines that have a

VINTAGE DETAIL

This is a non-vintage Méthode Cap Classique, produced in the proper tradition of Méthode Champenoise. The cuveé underwent a natural primary fermentation and malolactic fermentation in 500L French oak barrels, after which it evolved on the lees for a period of 6 months without the involvement of additives. After a controlled secondary fermentation in the bottle, an extended 3 year period of yeast contact was allowed to ensure maximum development of this exceptional wine.

TASTING NOTE

The PAS DE NOM MCC NV which shows a light golden colour with a tint of yellow. The palate bursts with a full, ripe toasty aroma leading into a creamy, yeasty richness. The finish is dry and crisp, with a delicate savoury aftertaste.

CELLARING

Drink now to 2025

ANALYSIS

12.50 %
ALC

1.5 g / L
RS

0.60 g / L
VA

3.45
pH

5.0 g / L
TA

The PAS DE NOM range of wines is a tribute to Japie Bronn, the farm manager at Beau Constantia who dedicated his life to the vineyards and wine production. He is a silent legend in the wine industry, too often taking refuge from the limelight behind his extensive beard.

BEAU CONSTANTIA, CONSTANTIA MAIN RD, CONSANTIA, 7806

WINE OF ORIGIN CONSTANTIA
WINE OF SOUTH AFRICA

750 ml ALC. 12.5%VOL

CONTAINS
SULPHITES

