

COCO FARM & WINERY 2012 Kita-no-NOVO



Kita-no-Nov is a classically styled sparkling wine, close to its **Champenoise roots**, made with careful attention to detail and in accordance with techniques developed by the Champenoise winemakers of northern France.

The grapes involved are **Pinot Noir** and **Chardonnay**, from the vineyards of the Kimura family, located in Yoichi, Hokkaido. The grapes, fermented “a la mode champenoise”, produce a crisp, gently aromatic sparkling wine showcasing brioche, candied citrus peel, toasted hazelnuts, and white truffle notes. Try this with Grilled chicken with morels and cream, fresh oyster, foie gras, terrine, or Brie cheese.

TECHNICAL DATA

VARIETY	Pinot Noir 90%, Chardonnay 10%
VINEYARD	Kimura vineyard, Nobori, Yoichi, Hokkaido
HARVEST DATE	October 2012
AGING	Over 32 month in the bottle with yeast
BOTTLING	Tirage on: 15 th 16 th May 2013 Disgorgement on: 29 th January, 23 rd 24 th March, 13 rd May, 7 th 8 th 11 st July 2016
ANALYSIS DATA	Alcohol: 11.2% Total acidity: 1.04 g/ 100 ml Residual Sugar: 0.10 %