

2013 Kita no NOVO



Kita-no-Novo 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 showing 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.

VARIETY	Pinot Noir 78%, Chardonnay 20.8%, Pinot Meunier 1.2%
VINEYARD	Kimura vineyard, Nobori, Yoichi, Hokkaido
HARVEST DATE	October 2013
AGING	Over 40 month in the bottle with yeast
BOTTLING	Tirage on: 30 th May 2014 Disgorgement on : 25 th September 2017, 13 rd , 14 th March 2018, 1 st , 2 nd August 2018, 5 th February 2019
ANALYSIS DATA	Alcohol: 11.9% Total acidity: 0.72 g/ 100 ml Residual Sugar: 0.88 %

19/Feb/2019