

2014 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 61 %, Chardonnay 37 %, Pinot Meunier 2 %
VINEYARD	Kimura vineyard, Nobori, Yoichi, Hokkaido
HARVEST DATE	October 2014
AGING	Over 50 months in the bottle with yeast
BOTTLING	Tirage on: 21 st May 2015 Disgorgement on: September 2019
ANALYSIS DATA	Alcohol: 12.0 % Total acidity: 6.1 g/L Residual Sugar: 1.3 %

10/Oct/2019