

2015 Kita no NOVO



Kita-no-Novu 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 grapefruit, pear, honey, yogurt, and firestone notes.

Try this with fresh oyster, croque-monsieur, Tartine de rillettes, or Brie cheese.

VARIETY	Pinot Noir 75 %, Chardonnay 21 %, Pinot Meunier 4 %
VINEYARD	Kimura vineyard, Nobori, Yoichi, Hokkaido
HARVEST DATE	28 th , 29 th , 30 th September 1 st , 4 th , 5 th , 7 th , 12 th , 28 th , 29 th , 30 th , 31 st October 2015
AGING	Over 52 months in the bottle with yeast
BOTTLING	Tirage on: 11 th August 2016 Disgorgement on: 28 th January 2021
ANALYSIS DATA	Alcohol: 11.5 % Total acidity: 8.1 g/L Residual Sugar: 0.7g/L

23/Feb/2021