

# NYETIMBER

PRODUCT OF ENGLAND



## Why choose Nyetimber as your sparkling wine?

For over 30 years, Nyetimber has had a single aim: crafting exceptional English Sparkling Wine that rivals the very best in the world. A true pioneer, Nyetimber was the first producer of English Sparkling Wine to exclusively grow the three celebrated grape varieties: Chardonnay, Pinot Noir and Pinot Meunier. Regarded as England's finest sparkling wine, Nyetimber is made from one hundred percent estate-grown grapes. Owner and Chief Executive, Eric Heerema, works together with Head Winemaker Cherie Spriggs and Senior Winemaker Brad Greatrix to produce wine of extraordinary elegance and quality. Cherie Spriggs was named 'Sparkling Winemaker of the Year' at the International Wine Challenge 2018 – one of the most highly-regarded wine competitions in the world. She was the first woman as well as the first person outside the Champagne region of France to win this prestigious award.

## Nyetimber English Sparkling Wine: The ideal serve for a perfectly British wedding

The opening of a bottle of sparkling wine often marks key celebrations and events; none more so than at an engagement party or wedding. As English Sparkling Wine continues to grow in popularity, so too does its appearance at weddings. Whether it's chosen because the bride and groom love its unique and delicious flavour profile, are bowled over by the high-quality produce sampled at a picturesque English vineyard or selected by sustainability-conscious couples keen to minimise their carbon footprint, English sparkling is fast becoming the tippable of choice to toast the happy couple. At Nyetimber, there is a varied selection of delicious cuvees, ideal for enjoying at various moments throughout the wedding journey.

## The perfect pairing for the Wedding Breakfast

All Nyetimber wines are blended with food pairings in mind and sit exceptionally well alongside a whole host of delicious delicacies. Classic Cuvee Multi-Vintage, our house pour, is perfect for any stage of your wedding, whether being served with or without food. The Blanc de Blancs 2014 pairs especially well with savoury courses. Using 100% Chardonnay grapes, it has subtle brioche and vanilla characters with a crisp acidity. It's the perfect pairing for a fish or seafood-based starter or main course. Something like a light and fresh white crab salad would be perfect as a starter, or a simple grilled Dover sole as part of the wedding breakfast. Turning to desserts, Nyetimber was the first British winemaker to create a slighter sweeter demi-sec style of wine, the Cuvee Chérie Multi-Vintage. It is the perfect pairing for desserts and sweet treats such as a light and fluffy wedding cake. The cuvee has delicate honey notes, balanced with pure citrus lemon and tangerine flavours.

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## Guide to help couples know how much they'll need

Selecting the wine to toast the most important day of your life with friends and family can be daunting for some. However, Nyetimber are here to help make it not only an enjoyable experience, but an exciting part of your plans!

Firstly, decide when to serve – will Nyetimber be served as the welcome sparkling, during dinner, for the toast, or reserved for the after-party? Regardless, your decision of when to serve should help you determine the amounts required and the style of Nyetimber. As a guide, there are 6 glasses per 750ml bottle, however, when it comes to wine, size matters! Why not enhance your wedding reception by the service of Nyetimber from large format bottles? These come in Magnums, (equivalent of two bottles and contain 12 glasses) or Jeroboams, (equivalent to four bottles containing 24 glasses). Large formats not only offer 'theatre' to proceedings, but the surface area of a magnum or jeroboam allows for the optimum balance of freshness and flavour intensity, resulting in a more complex and harmonious wine. Very special indeed!

## Top tips for making the most out of Nyetimber on your wedding day

Serving Nyetimber chilled at around 10 degrees centigrade is the perfect temperature and in a rounded flute glass for optimum nose and bubbles.

Nyetimber has a selection of beautiful gifts and experiences to enhance your wedding day, please get in touch with our dedicated wedding specialist to learn more.

## Images

<https://www.dropbox.com/sh/dkiui9xs36bx0mm/AADgWr15LoFFdl2priKeA1XHa?dl=0>

For more information, and for any assistance with your wedding wine, please contact Nyetimber Wedding Specialist, Helen MacKenzie [Helen.MacKenzie@nyetimber.com](mailto:Helen.MacKenzie@nyetimber.com)

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