



55% Chardonnay,
30% Pinot Noir,
15% Pinot Meunier

Grapes are hand-picked
in the early morning.



Bottle-matured for
12 months.



Only meticulously
selected grapes are
sourced from coastal
and near-coastal
vineyards, where the
cooler climate
contributes towards the
distinctive character of
this wine – zesty, with
delightful presence of
citrus and lime.

Viticultural practices
best suited to cooler
climates are applied.



A shimmering wine with
a soft-green tinge. There
is a zesty vibrancy
capturing gentle citrus
aromas that finish in
mildly lingering
caramel, toast and
nougat. The palate
reveals a red berry
sparkle with peach and
apple, elegantly
supported by secondary
yeast flavours.



A lively aperitif to a
selection of bread and
rich pates, an ideal
breakfast partner together
with Franschhoek trout
and fluffy eggs, paired
with citrus-style
hollandaise sauce, and
simply delightful in the
company of a fine cheese
variety.

ALCOHOL: 12.% Vol TOTAL ACID: 4,8 g/l PH: 3,46 RESIDUAL SUGAR: 6,6 g/l



w: +27(0)21 876 8847 / e: barbara@lhuguenot.com / Wine Sales/Tasting Room Hours: 11h00 – 16h00 (Mon–Fri)
L'Huguenot Vineyards at Val de Vie Estate, Jan van Riebeeck Drive, Paarl, South Africa