



MÉTHODE CAP CLASSIQUE  
CUVÉE DE VIE



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 Franschoek 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



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L'Huguenot Vineyards at Val de Vie Estate, Jan van Riebeeck Drive, Paarl, South Africa