



# Simonsig Cuvée Royale Blanc de Blancs Méthode Cap Classique 2020



- **Blanc de Blancs Cap Classique made from 100% Chardonnay**
- **Minimum three years lees ageing for added complexity**
- **Traditional bottle fermentation in the Méthode Champenoise style**

## WINE IN DETAIL

<b>Article-No.</b>	SIG-032020
<b>Vintage</b>	2020
<b>Winery</b>	Simonsig
<b>Grape Variety</b>	Chardonnay
<b>Bottle Top</b>	Cork
<b>Appellation</b>	Stellenbosch
<b>Filling quantity</b>	0,75 l
<b>Alcohol Strength</b>	11,5 % Vol.
<b>Acidity</b>	7,9 g/l
<b>Residual Sugar</b>	2,9 g/l
<b>In the Cellar</b>	Minimum 3 years lees ageing in bottle
<b>Serve at</b>	6–8 °C
<b>Best Before</b>	2030
<b>Allergen</b>	"Contains Sulphite"
<b>Producer</b>	Simonsig, Kromme Rhee Rd, 7605 Stellenbosch, South Africa
<b>Importer</b>	Simonsig Wine Logistics International- Molenberg 4- 2440 Geel- Belgium
<b>Food Business Operator</b>	CAPREO GmbH, Gildeweg 10, 46562 Voerde, Germany

## AWARDS

**Jg. 2017** 4.5 John Platter Stars, Tim Atkin 91 Points

## GOES WITH

