

OSSA
Méthode Traditionnelle
2019



57% Pinot Noir
43% Chardonnay
G.I: Tasmania
Alc: 12.5%
RS: 8.5 g/L

Aged on lees in barrel for the first fermentation, the second in bottle and on lees for 55 months.
Disgorged in April 2024.

35 dozen produced

The 2019 Méthode Traditionnelle presents rich aromas of vibrant citrus, ripe apple, luscious lemon curd, and a delightful toasty complexity. Light on the palate, it reveals power and richness from the citrus and apple notes that carry through seamlessly. Showcasing great harmony and length of flavour, the wine finishes with delicate brioche and lingering toasty notes.