

  
**LE LUDE**

CAP CLASSIQUE  
FRANSCHHOEK - SOUTH AFRICA

**MADAME MELLESIMÉ 2015**



**CULTIVARS:** Chardonnay 95%, Pinot Noir 5%

**VINTAGE:** 2015 100%

**ORIGIN:** Franschoek 40%, Robertson 40%,  
Bonnievale 20%

**WINEMAKING:**

Our grapes are hand-harvested in the early morning for freshness, using shallow picking crates to prevent berry bruising. They are transported in refrigerated trucks to our Franschoek cellar and packed in a cold room to reach 5°C before pressing starts.

With minimal pressure at pressing, only the first juice is used in the Madame. This gentle free-run juice is fermented in stainless steel tanks and a small fraction in third and fourth-fill French oak barrels. Every batch is kept separate to ensure terroir specificity. Minimal lees contact is given and malolactic is prevented during winemaking to preserve fruit purity and linear structure.

During blending, the winemaker uses different components of base wines to portray a final blend of finesse and refined structure, with excellent ageability. In our cool, dark underground cellars, Madame is aged on the secondary fermentation lees and left undisturbed for a minimum of nine years. During ageing, the yeast hulls start to dissolve and impart typical yeasty flavours to the wine, increasing the complexity and richness.

Limited releases and constant monitoring ensure that the perfect dosage is given before the wine is closed with a cork and wire cage.

**TASTING NOTE:**

This very chic bubbly has a pure taste, with fresh minerality, citrus aromas, and a finely integrated mousse.

The finish is extremely delicate, with a refined bubble and extraordinary length with hints of lemon.

**PAIRING NOTE:**

Older mature millésimés go surprisingly well with cheeses. The award winning cheeses like Hugenot from Dalewood and creamy Natal Blue.

Pairs well with Duck liver Parfait and the Gruyere Soufflé.

**Bottling Date:** 03/12/2015

**Disgorgement Date:** 05/11/2023

**Sur latte / Maturation:** 9 years

**CHEMICAL ANALYSIS:** ALC: 12% RS: 3.48g/l TA:8.79g/L  
pH:2.98