

LEARN A BIT MORE ABOUT

METHODE CAP CLASSIQUE

Ah – bubbles! Is there anyone out there who doesn't love bubbles? Methode Cap Classique, or MCC as it's shortened to, is the traditional, classic way of getting bubbles into the bottle and it's the exact same method used in Champagne, in Cava and all the world's finest sparkling wines. SA's MCCs have a fantastic track record both at home and internationally, with world leaders such as Barack Obama, Nelson Mandela and Prince Harry all enjoying a glass or two from time to time. Make every day a celebration with fizz!

HOW DO YOU MAKE AN MCC ANYWAY?

All the best bubbly do a second fermentation in the bottle. This means that the CO₂ produced during that second fermentation gets trapped inside and dissolves into the wine. There are two main reasons as to why this is so good – firstly, the process makes for great integration of the bubbles, so they stay in the mouth longer and give the wine more elegance and delicacy. The second benefit of bottle-fermentation is that it allows for yeast autolysis to take place. When the yeast has done its job, eaten the sugar and turned it to alcohol and CO₂, it dies and falls to the bottom of the bottle. There's lots of flavour in those dead yeast cells and during the time they stay in the bottle, some of that flavour – that distinctive bread-y, brioche-y, creamy flavour – gets transferred to the wine.

The longer the time on lees ('lees' being the dead yeast cells),

the more flavour the wine will acquire, with most regions having minimum legal requirements of 9 months or more.

WHAT DOES IT TASTE LIKE?

When it comes to MCC, time on lees is vital. The longer it spends on the lees, the more savoury and yeasty it becomes, so you really need to know whether you like that style or not. If you prefer your fizz to be floral, citrusy, delicate and elegant then it's referred to as 'Le goût Français' or the French taste as this is what they generally prefer. The 'English taste' tends towards extended lees contact giving savoury, salty, richer flavours. Neither is right or wrong, but knowing which you prefer can help you choose an MCC which suits your preferences.



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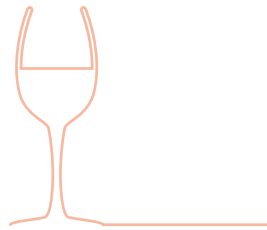
WHAT ELSE SHOULD WE KNOW?

At the moment, MCCs must spend a minimum of 9 months on the lees, but the general feeling is that this should be increased to 12 months and most winemakers are already making the wines accordingly. The classic three grapes used to make MCC are Chardonnay, Pinot Noir and Meunier but some SA wines also use Chenin and Pinotage as well. Each bottle of MCC contains 6 bars of pressure inside it – more than inside the tyre of a bus! Which is why you need the wire cage on top (also known as the muselet) to keep the cork in place and stop it exploding before you're ready to drink it.

OPTIMAL SERVING
TEMPERATURE:

4-7°C

* according to cyber cellar



WHAT SHOULD WE EAT WITH IT?

MCC is far more versatile than most people imagine and shouldn't just be confined to partnering oysters or smoked salmon – although it does both really well! Richer versions can work well with all kinds of chicken and fish dishes whilst off-dry versions handle curry beautifully. The high acidity of MCC makes it an interesting option with rich, fatty foods and if you vary the serving temperature, there are a whole lot more options available as well.



How does the flavour develop?

ROSÉ MCC FLAVOUR:

Grapefruit, Cherries, Raspberries, Strawberries, Pomegranate, Pepper, Mushroom, Hibiscus, Lavender, Yeast, Toast, Brioche pple, Citrus, Floral

WINE MAKING INFLUENCE

Apple, Citrus, Floral, Straw, Strawberries, Lemon, Melon, Grapefruit, Brioche, Biscuit, Toast, Honey, Butter, Nutty, Oyster, Caramel