

# CANTO

## MCC AND MACARON PAIRING R105.00pp

MCC	Macaron flavour
<p><b>Canto Chardonnay MCC Brut 2016</b> This 100% Chardonnay MCC is made in the traditional French Method Champenoise. Spending two years on the lees, it is a classic sparkling wine with extra fine bubbles, beautiful mousse and richness in texture. Wonderful earthy flavours come through on the nose and finishes with a slight butteriness.</p>	<p><b>Hazelnut. (white)</b>The butteriness and earthy flavours of the Chardonnay MCC is highlighted by the rich nutty flavours in this macaron. The fizz of the bubbles is enhanced by the melt in your mouth texture of the macaron.</p>
<p><b>Canto Shiraz Rose MCC Brut 2018</b> Also made in the traditional method of Champenoise, this 100% Shiraz rose has a distinct Shiraz nose with elegant fruit combined with spicy notes. Prominent Raspberry fruit flavours come through on the palate. Classy fine mousse. Spending 3 years on the lees, it shows lovely complexity and development.</p>	<p><b>Red Velvet. (Red)</b> This macaron is unusually rich in flavour and it compliments the fullness of raspberry and spicy flavours in the Shiraz MCC. The fizz of the bubbles is enhanced by the texture of the macaron.</p>
<p><b>Canto Pinot Noir MCC Brut 2017</b> Another traditionally vinified Methode Cap Classique, this Pinot noir has a beautiful salmon colour. Its palate reveals a lively presentation of rich strawberry and cherry flavours derived typical from Pinot Noir – with an elegant dry finish.</p>	<p><b>Turkish delight. (Pink)</b> This macaron has a slight rosewater/muscat flavour to it which compliments the delicate strawberry flavours of the Pinot noir MCC. The fizz of the bubbles is enhanced by the melt in your mouth texture of the macaron.</p>
<p><b>Canto Chardonnay / Pinot noir MCC Brut 2018</b> Made in the traditional Methode Champenoise and spending 2 years on the lees this blend shows richness of flavour. The elegance and freshness of the Chardonnay blends well with the strawberry and cherry flavours of the Pinot noir.</p>	<p><b>Salted Caramel. (Brown)</b> This sweet and salty combination is inspired by the combination of freshness from the Chardonnay and the cherry flavours of the Pinot noir. The fizz of the bubbles is enhanced by the melt in your mouth texture of the macaron.</p>

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We hereby respectfully advise that gratuity (tip) is not included in the bill. The norm of good service is 10% of the bill. The payment of gratuity is entirely voluntary and the amount is based on the quality of serves. However, a 10% discretionary service charge will be levied on tables of 8 guests or more.