



NYETIMBER

PRODUCT OF ENGLAND

*Wedding
Wines*



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CONGRATULATIONS ON YOUR ENGAGEMENT

At Nyetimber, we believe that celebrating beautifully is all in the detail. From the big decisions to the smallest finishing touches, we understand how much care goes into each element.

This guide is designed to help you select the perfect wines for your celebration - whether you're planning the first toast or the final farewell - with thoughtful pairings, simple planning advice, and expert tips on serving and style.





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CONGRATULATIONS ON YOUR ENGAGEMENT



At Nyetimber, it's our great privilege to be a part of your special day.

We're proud to offer a dedicated wedding wine service, designed to support you - helping you choose the ideal wine for the toast and ensuring every glass beautifully poured.

Our Wedding Specialist, Helen MacKenzie, brings decades of experience in wine and events.

She's helped hundreds of couples make confident choices - ensuring the wines you serve are as thoughtful and elegant as every other detail of your day.

To speak with Helen or arrange a consultation please email or call:

weddingwine@nyetimber.com
+44 (0)7917 206444



INTRODUCING NYETIMBER

For over 35 years, Nyetimber has led the way in crafting exceptional English Sparkling Wine. Made with meticulous attention to detail following the traditional method, our wines are aged for extended periods of time to build depth, complexity and elegance.

A combination of carefully selected vineyard sites, the precise nurturing of our grapes, skilful winemaking and slow lees ageing sees that Nyetimber wines are consistently crowned among the finest sparkling wines in the world.

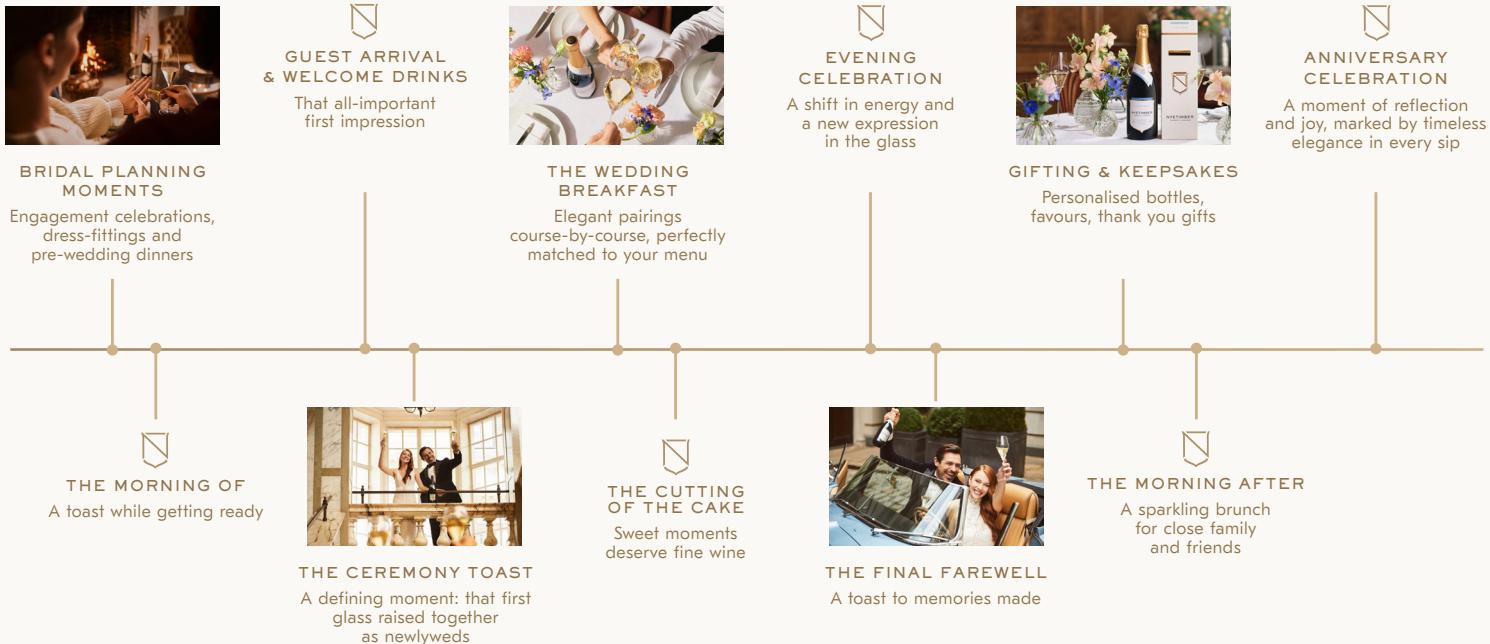
But the greatest accolade of all is seeing our wines served at landmark celebrations across the globe, and chosen by couples looking for a perfectly British, world-class expression of their day.

"Quintessentially British and iconic, we feel Nyetimber marries perfectly with us at The Savoy. This is why we have chosen to include Nyetimber within our wedding packages, so couples can toast their special day in style."

LAURA FIGGE,
WEDDING AND SPECIAL EVENTS
MANAGER, THE SAVOY
LONDON

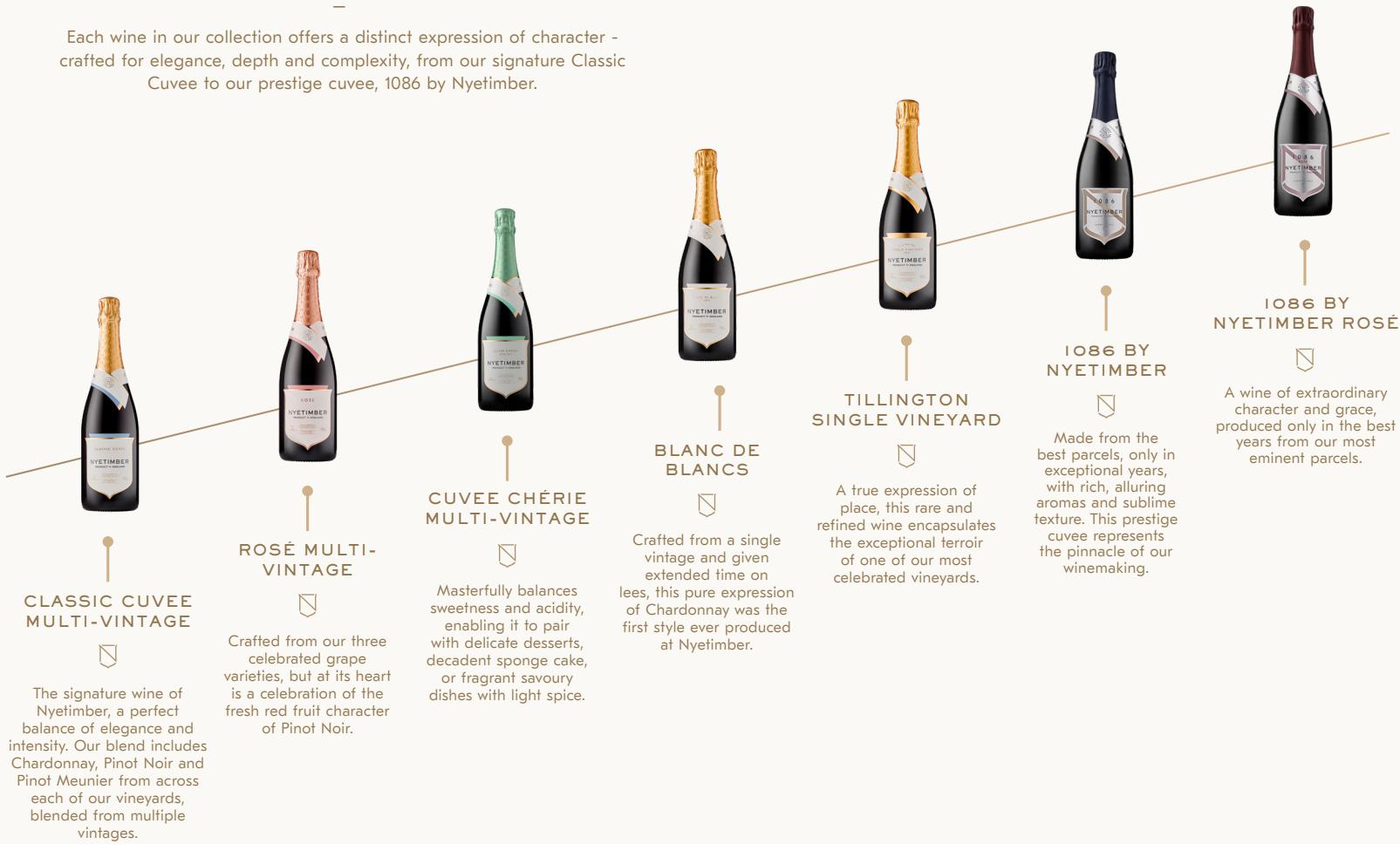
YOUR WEDDING WINE JOURNEY

From the first clink of glasses to the final farewell, there are countless moments where Nyetimber wine brings a little magic.



THE NYETIMBER COLLECTION

Each wine in our collection offers a distinct expression of character - crafted for elegance, depth and complexity, from our signature Classic Cuvee to our prestige cuvee, 1086 by Nyetimber.





PERFECT PAIRINGS FOR YOUR CELEBRATION

Each of our wines is crafted with food pairing in mind. Our varied selection allows you to tailor the experience beautifully - to your menu, your taste, and the time of day.

Pairing is a personal choice, and our Weddings team is on hand to help guide you. Here are a few of our personal favourites:

CLASSIC CUVEE MULTI-VINTAGE

The signature wine of Nyetimber, a perfect balance of elegance and intensity. An ideal aperitif or reception wine with notes of baked apple, pastry and almond, it pairs perfectly with canapés and a range of main dishes; smoked salmon, oysters, scallops.



ROSÉ MULTI-VINTAGE

A celebration of the fresh red fruit character of Pinot Noir. Perfect for all seasons, it pairs beautifully with weightier dishes like salmon fillets, brown crab, veal carpaccio, and guinea fowl.



BLANC DE BLANCS

This pure expression of Chardonnay is complex, fresh and elegant. A wonderful aperitif that shines with seafood or poultry dishes: white crab salad, grilled Dover sole with beurre blanc, mussels.



PERFECT PAIRINGS

Let us help you build your perfect pairings. Helen, our Wedding Specialist, is here to guide you.



TILLINGTON SINGLE VINEYARD

A rare and refined wine from one of our most celebrated vineyards. Predominantly Pinot Noir, it pairs perfectly with monkfish, lobster, turbot, and chicken.



CUVEE CHÉRIE MULTI-VINTAGE

Curated with dessert in mind, Cuvee Chérie masterfully balances sweetness and acidity. The perfect accompaniment to wedding cake and speeches at the end of the wedding breakfast. Try it with lemon sponge, fresh fruit tarts, or anything iced in vanilla buttercream.



1086 BY NYETIMBER

To finish with distinction - this prestige cuvee pairs seamlessly with caviar, lobster, turbot, oysters, or served on its own for a final toast with grandeur.



1086 BY NYETIMBER ROSÉ

When only the finest expression will do - this prestige cuvee rosé is an exquisite pairing with duck breast, veal carpaccio, steak tartare, grilled octopus... and the final toast.

THE TASTING EXPERIENCE



Our Wedding Team would be delighted to help you discover the most fitting expressions of Nyetimber for your celebration. Join us at our central London tasting room, where you can explore the collection, discuss your plans, and enjoy a guided tasting tailored to your day.

Choose from a selection of curated tasting experiences - from a three-wine flight, to a four-wine tasting, or an elevated session including our prestige cuvee, 1086 by Nyetimber. Each tasting lasts around 90 minutes, and the cost is fully redeemable against your wedding wine order.

"1086 by Nyetimber brought a real sense of celebration and sophistication to our day and guests still talk about how exceptional the wine was. We loved being able to serve an English sparkling wine of such quality, and one that felt so personal to us. It was the perfect toast to the start of our next chapter together."

KAREN & SAM,
THE NED, LONDON
29.03.2025



SERVING SUGGESTIONS

From elegant half bottles to showstopping jeroboams, each format brings its own character to the celebration.

Petite sizes make thoughtful additions to welcome hampers or bridal party gifts, while larger formats add drama to the table and allow the wine to develop even greater harmony and complexity with age.



HALF BOTTLE | 375ML

Perfect for bridal party hampers, welcome gifts, or as a thoughtful touch in hotel rooms.



BOTTLE | 750ML

The classic choice for toasts, receptions, and seated service.



MAGNUM | 1.5LT

A magnum brings instant theatre to the table — ideal for topping up glasses over reception or sharing during the meal.



JEROBOAM | 3LT

Celebratory and rare, jeroboams make a statement for grand toasts, display, or post-ceremony photo moments.

SERVING TEMPERATURE

Nyetimber wines are best served chilled, at around 10°C, in tulip or white-wine shaped glasses - the choice of most venues. We'll happily advise on glassware and quantities, depending on your reception length and other sparkling wine moments throughout the day.

NYETIMBER ALLERGENS

All Nyetimber wines are vegan.



Products	Sulphites
Nyetimber Classic Cuvee MV	✓
Nyetimber Rosé MV	✓
1086 by Nyetimber White	✓
1086 by Nyetimber Rosé	✓



FAVOURS AND GIFTING

For couples seeking to add a thoughtful finishing touch, we offer a range of gift and favour options. From personalised bottles and gift tags. There are a number of ways to surprise and delight your guests. Our Wedding Team would be happy to advise on options and help tailor the right approach for your day.

Gift tags & placement
Half bottles with tags can be gifted as favours or used as charming place settings.



Bottle Personalisation



Alongside our exceptional sparkling wines, you may also wish to enjoy a bottle of single malt whisky from our sister brand, The Lakes Distillery.



WEDDING GIFTS

We're delighted to offer a range of exclusive gifts and experiences for couples ordering Nyetimber for their celebration.

NYETIMBER TOAST

With orders of 60+bottles (75cl) enjoy a complimentary personalised magnum (1.5L) of Nyetimber Classic Cuvee Multi-Vintage, hand-personalised with your names and wedding date, plus a Nyetimber stopper. Alternatively, choose a Rosé Multi-Vintage Gift Set with glassware and stopper.

THE NYETIMBER EXPERIENCE

With orders of 120+bottles (75cl) you'll receive the above, plus 2 complimentary tickets to one of our Nyetimber Estate Open Days.

BOTTLE FAVOURS

With orders of 12+half bottles (375ml) of Nyetimber Classic Cuvee Multi-Vintage, receive complimentary Nyetimber gift tags - perfect as elegant wedding favours or thank-you gifts for friends and family.



1086 BY NYETIMBER GIFT

For orders of (9x75cl) bottles of 1086 by Nyetimber, you will also receive 1x75cl bottle complimentary.

THE PRESTIGE TOAST

With orders of 30+ bottles of 1086 by Nyetimber, enjoy a magnum (1.5L) of 1086 Rosé as a special gift.

THE PRESTIGIOUS EXPERIENCE

For orders of 60+ bottles of 1086 by Nyetimber, in addition to the magnum you will be offered a private tour of the Nyetimber Estate for 6 guests.

"We chose Nyetimber for our wedding at Blenheim Palace as it felt like the perfect match — classic, elegant, and full of English charm. Helen personally helped us choose which sparkling matched best with each one.

Our tasting experience beforehand was a real highlight — the team were so knowledgeable and generous with their time, giving us a proper feel for each wine and helping us understand their individual characters.

It felt extra special knowing it was a homegrown English sparkling wine. We now buy bottles for every special occasion, and every glass takes us right back to that beautiful day. The whole experience — from the wines themselves to the team behind them — was exceptional."

ROSANNA & JAMES,
BLENHEIM PALACE, OXFORDSHIRE
28.09.2024



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THANK YOU

"Nyetimber was such a magical touch to our wedding. The wine has been enjoyed at so many special occasions though our relationship, we knew it had to be part of our wedding.

Our wedding focused on great food and wine, and Nyetimber was the perfect fizz to be included in our day."

KATE & ROSS
AT THE HOVELS,
HAREWOOD ESTATE, LEEDS
31.12.2024

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