



CRUZAT

MÉTODO TRADICIONAL

MILLÉSIME

EXCEPTIONAL ADDINGS

MILLÉSIME 2014 BLANC DE BLANCS

ORIGIN AND TERROIR

Varietal

100% Chardonnay.

Vineyard

Uco Valley – Gualtallary

1,400 masl.

Harvest

Grapes were hand harvested in the early morning on February 12th of 2014. The vineyards are located in Gualtallary. With rocky, silty soil. Cluster thinning to 50%.

BASE WINE

The must is extracted by means of a pneumatic press in a single pressing step. Then it is cooled and kept at 7 °C (44.6 °F) for 24 hours for the settling of suspended particles. After this, the clear must is taken to a temperature of 12 °C (53.6 °F) and seeded with selected yeasts. The alcoholic fermentation process takes place at temperatures between 14 °C (57 °F) and 16 °C (61 °F) in stainless steel tanks. The base wine is left to age on its lees for 24 months, giving it greater complexity.

ANALYTICAL DATA

Alcohol: 12,9%

Sugar: 1,8 g/l

Acidity: 6 g/l

TASTING NOTES

Millésime Blanc de Blancs 2014 is a sparkling wine of a fine golden color highlighted by greenish reflections. On the nose, this expressive wine showcases dried fruit notes such as hazelnuts and almonds, also some species such as cinnamon, vanilla and mint. Subtle notes of toasted bread and yeasts. This complexity is given by its prolonged time on its lees, while adding a creamy feeling in the palate. It is elegant, with great structure and long finish.

FOOD PAIRING

This delicate sparkling wine can be paired with an appetizer as well as with soft “iodize”- based dishes like lobsters, oysters, and hard cheese. As it is a complex wine, it can also be perfectly paired with white and red meat, and creamy sauces.

Presentation: In a case containing 4 bottles in boxes.



SECOND FERMENTATION

Method Traditional in-bottle fermentation.

Ageing 80 months on its lees.

Dosage Expedition liqueur made from a Chardonnay from the same property, harvest 2012. It was aged in oak French barrels and rested in bottles with its lees for 100 months. No sugar added.

Type Brut Nature