

CAST



N/V BLANC DE BLANCS



WINE SPECS:

Varietal composition: 100% Chardonnay

Appellation: North Coast

Alcohol: 13.4%

Retail price: \$40

TECHNICAL DATA:

PH: 3.63

FERMENTATION: Méthode Champenoise

TIME ON TIRAGE: 15 months

DOSAGE: 1.0



TASTING NOTES:

This elegant sparkling wine has a floral aroma with fine hints of citrus and rose petals, with flavors of grapefruit and lychee and a creamy, clean finish.

PAIRING SUGGESTIONS:

Pair this refreshing Sparkling wine with Baked Brie in Puff Pastry or your favorite cheese! For the recipe, please visit: <https://www.thekitchn.com/how-to-make-baked-brie-in-puff-pastry-226326>