

# Blanc de Blancs 2015

## Blend:

50% Frontenac blanc

50% Frontenac gris

Alcohol: 11.7% abv TA: 10.54 g/L pH: 3.1

Dosage/residual sugar: 11 g/L or 1.1%

Sweetness designation: Brut

Case Production: 160 cases

Date Bottled: 7/27/2016 Date disgorged: 8/28/2018

Grape Source(s): 100% Cellardoor Estate Vineyard, Lincolnville, ME

Aging: Base wine - Fermented and aged sur lie 3 months in 100% Neutral barrels.

Bottle Aging - 25 months.

**Winemaker Notes:** The 2015 spring and early summer began cool and dry, but higher than average temps in August kept our estate grapes on track to be harvested before the first deep frost. To reduce the natural high acidity in the grapes, we followed primary fermentation with a secondary malolactic fermentation and aged the wine in neutral barrels sur lie for 3 months (stirring the lees weekly). Once we achieved the desired chemistry and mouthfeel, we bottled the base wine with yeast and sugar for a Traditional Method bottle fermentation. We aged the wine in bottle for an additional 25 months before disgorging the yeast and corking. As a final touch, we added a 11 g/L dosage for perfect balance.

**Special note:** Due to the naturally high levels of calcium in our soils, our estate grapes are also high in calcium. This can cause calcium tartrate crystals to form in the bottle. These crystals are just calcium falling out of solution over time and will cause no harm or flavor change.

**Tasting Notes:** Rich and complex with bright pineapple, quince, and brioche, with a mineral backbone.

## Pairing Suggestions:

- Brie with toasted baguette
- Potato Chips
- Oysters

Price: \$50.00



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