

Blanc de Blancs 2018

Blend:

100% L'Acadie Blanc

Alcohol: 11.7% abv **TA:** 6.68 g/L **pH:** 3.2

Dosage/residual sugar: Zero dosage

Sweetness designation: Brut nature

Case Production: 275 cases

Date Bottled: 7/9/19 **Date disgorged:** 2/1/23

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

Aging: 17% 3 months sur lie in neutral French oak barrels, 83% stainless steel tanks - 43 months on the lees in bottle

Winemaker Notes: Throughout the summer and early fall, the 2018 growing season was hot and humid. These hot conditions lead to an early harvest and much lower acid than we are accustomed to in Maine. For this reason, we omitted Malolactic fermentation from our winemaking regime this vintage. We aged 17% of the base wine sur lie in neutral French barrels, stirring the lees weekly for 3 months - the other 83% was aged in stainless steel tanks on the fine lees. We bottled the base wine July 9, 2019 with yeast and sugar for a traditional method secondary fermentation where it rested on the lees for 43 months before disgorging and corking with zero dosage. The extended lees contact in bottle allows for more pronounced and complex flavors, enhanced mouthfeel, and fine bubbles.

Tasting Notes: This Brut Nature style sparkling wine is delicate on the palate with a hint stone fruit.

Pairing Suggestions:

- Brie with toasted baguette
- Potato Chips
- Oysters

Price: \$32.00



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