Blanc de Blancs 2019

Blend:
80% L'Acadie blanc, 20% Frontenac blanc

Alcohol: 11.5% abv **TA:** 9.90 g/L **pH:** 3.17

Date Bottled: 6/2/2020

First Disgourging: 98 cases 2/14/2024
Second Disgourging: 277 cases 2/11/2025

Sweetness Designation: Brut - 10 g/L Dosage

Grape Source(s):
Cellardoor Estate Vineyard, Lincolnville, Maine

Aging:
4 months sur lie in 53% neutral French oak barrels and 47% neutral Acacia barrels.

Winemaker Notes: Fermented and aged sur lie with traditional b,tonnage in a combination of neutral French oak and acacia barrels, our 2019 vintage of Blanc de Blancs is racy, energetic, and complex. To reduce the naturally high acidity in the grapes, we followed primary fermentation with a secondary malolactic fermentation, stirring the lees weekly for 4 months. Once we achieved the desired acidity and mouthfeel, we bottled the base wine with yeast and sugar for a Traditional Method bottle fermentation, where it rested on the lees for 43-55 months and finished with 10 g/L dosage for a dry brut style. The long lees contact in bottle allows for more pronounced and complex flavors, enhanced mouthfeel, and fine bubbles.

Pairing Suggestions:
- Any Celebration
- Potato Chips
- Oysters

Price: $32.00

CELLARDOOR WINERY Maine