

Brut Nature Rose 2021

Blend: 64% L'Acadie blanc, 23% Frontenac blanc, 13% Marquette

Alcohol: 10.5% abv **TA:** 7.2 g/L **pH:** 3.38

Case Production: 463 cases

Date Bottled: 6/9/22

Date Disgorged: 2/13/24

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

Aging: First fermentation: 100% stainless steel; bottle fermentation 20 months on the lees.

Winemaker Notes: Our 2021 Brut Nature Rose is a co-ferment of estate grown L'Acadie blanc, Frontenac blanc, and Marquette. Like our Bulles RosÉ, this wine did not see skin contact as its color is derived from the uncommonly red Marquette pulp - just a touch of this ruby red juice provides a glorious blush to this delicate sparkler. To reduce the natural high acidity in our cold climate Maine grown grapes, we allowed the wine to complete malolactic fermentation along with alcoholic fermentation. Following primary fermentation, the wine was aged in stainless steel tanks for 8 months prior to bottling the base wine with yeast and sugar for a Traditional Method bottle fermentation. Following completion of bottle fermentation, the wine aged on the lees for an additional 20 months before disgorging the yeast and corking. We finished the wine with zero sugar for a delightfully dry brut nature sparkling rose.

Pairing Suggestions:

- Bright summer salads with vinaigrette
- Caviar
- Oysters
- Any Celebration

Price: \$35.00

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Last updated: 5/2/2024