



Created by Tawnya Falkner, an American woman who moved to Burgundy, France, our sparkling wines embody the French spirit of Joie de Vivre (joy of life), and offer a reason to celebrate every day.

BLANC DE BLANCS BRUT

THE BLEND

Chardonnay imparts depth and complexity for the overall balance while **Chenin Blanc** lends citrus and hints of honey for a creamy texture. **Colombard's** higher acidity provides structure, length and a pleasant minerality that is supplemented by **Ugni Blanc's** fresh fruit profile.

APPELLATION

France: Le Grand Courtage offers a Vin Mousseux sourced from notable terroirs such as Burgundy, Languedoc and Loire Valley. Produced in Nuits-Saint-Georges.

TECHNICAL NOTES

Alcohol: 11.5%
Residual Sugar: 10 g/liter
Ferment: Steel Tank at 51° F
pH: 3.3
Acidity: 4 g/100mL

AROMAS

Hints of green apple, honeysuckle and toasted brioche.

FLAVOR PROFILE

A delicate balance of dryness and acidity lingers with flavors of Meyer lemon, honeydew & soft floral notes. Crisp, light, refreshing with baby bubbles. Great length.

CUISINE & COCKTAILS

Pair with savory hors d'oeuvres, buttered popcorn, creamy pasta dishes, fried chicken, spicy Asian dishes, seafood, fruit desserts or semi-soft cheese.

Mix with elderflower or fruit liquors, or fresh juice and high quality spirits for a light, refreshing sparkling cocktail.

