



Domaine
V. Saint Vincent
méthode champenoise **Brut**

Domaine Saint Vincent is handcrafted American sparkling wine in true méthode champenoise style. Our winemaker selects only the best grapes to create a crisp, well balanced wine with bright fruit notes and elegant, fine bubbles. Ideal for any occasion, Domaine Saint Vincent is sure add the perfect pop to your next gathering - large or small!

Domaine Saint Vincent Brut is a soft yellow-gold in color, crisp and lively, with a nose of green apple and citrus mineral notes. This well balanced and food-friendly sparkler offers bright, crisp acidity complemented by a touch of yeast on the delightfully long finish.

80% Chardonnay, 20% Pinot Noir

Aged 3 months En Tirage

Fining: Sterile Pads

pH: 3.14 Acidity: 6.8
Alc. 12.5% RS: 1.4%

Filtering:
Diatomaceous Earth

Off-premise package

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