



Blanc de Blancs

MÉTHODE CHAMPENOISE

Founded in 1984, Gruet Winery specializes in Méthode Champenoise sparkling wines. Family owned and run, the New Mexico-based winery produces Pinot Noir and Chardonnay-based sparkling wines and a small collection of still wines, with roots originating from Gilbert Gruet's Champagne house in Bethon, France.



WINEMAKING

Our Gruet Blanc de Blancs is a brut-style sparkler made from 100% Chardonnay grapes to showcase the variety's unique texture and acidity.

TASTING NOTE

Medium lemon in color, our NV Blanc de Blancs presents aromas of brioche and green apples that follow through on the palate. Flavors of lemon zest, honeysuckle, and tripcal fruit lead to a crisp, fresh finish.

VINTAGE

NV

AVA

American

pH 3.08 **ACIDITY** 76 PPM

ALC 12% **RS** 0.60%

VARIETY BLEND

100% Chardonnay

FINING

Sterile Pads

FILTERING

Diatomaceous Earth

OAK

Bottle Aged

AGING

Aged en Tirage for a minimum of 24 months

PROUDLY PRODUCED IN NEW MEXICO