



Brut Rosé

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 Rosé NV was first released in 2004 under limited production. The wine's color and taste was inspired from sparkling Rosés from around the world. The wine is made in the "Saignée" method by adding 2% still pinot noir to the blend to create the beautiful garnet pink color.

TASTING NOTE

A beautiful garnet in color, this Rosé NV has a delicate, fine mousse and rich, fruit flavors. This full-bodied sparkler starts with floral and berry aromas which introduce flavors of cherry, raspberry and wild strawberry, finishing delicately with zesty acidity.

VINTAGE

NV

AVA

American

pH	ACIDITY
3.14	68 PPM

ALC	RS
12%	1%

VARIETY BLEND

100% Pinot Noir

FINING

Sterile Pads

FILTERING

Diatomaceous Earth

AGING

Aged en Tirage for a minimum of 24 months

PROUDLY PRODUCED IN NEW MEXICO