



Brut Rosé

MÉTHODE CHAMPENOISE

88 POINTS | SMART BUY

Wine Spectator



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