



2012

Gilbert Grande Reserve

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.

Our vintage wines are our most prestigious wines. Made only when we have a particularly great harvest, these wines reflect the complexity and richness from the best grapes of the vintage. The wines are aged for a minimum of three years.

WINEMAKING

This namesake cuvée, dedicated to our founder, comes from the oldest vines in our vineyards, is made in a tête de cuvée Champagne style from free-run 100% Chardonnay, oak aged for six months and then aged en tirage for a minimum of three years. A true collectible from our winery!

TASTING NOTE

Gruet Gilbert Grande Reserve Vintage 2012 is bright gold in color with a fine mousse texture and a bevy of small bubbles. Aromas of baked apple and brioche lead to flavors of creamy pear. A long, lingering, toasted almond kiss on the finish completes this extraordinary vintage sparkler.

AGING REGIME

6 months oak (first fermentation), 3 years minimum en tirage

VARIETY BLEND

100% Chardonnay

pH **ACIDITY**
3.08 77 ppm

ALC **RS**
12% 0.8% g/L

FINING
Sterile Pads

FILTERING
Diatomaceous Earth

PRODUCTION
832 6 packs



PROUDLY PRODUCED IN NEW MEXICO