



GRUET
BLANC DE BLANCS
Savage

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

Wild. Raw. Savage. Untamed since 1989. Gruet Savage is for the sparkling connoisseur who appreciates bone dry acidity.

TASTING NOTE

100% Chardonnay. No Dosage. Gruet Savage NV is a bone-dry sparkler, pale straw in color with a delicate but persistent mousse. The mineral aromas and flavors of bright citrus pair well with oysters, sushi and cream sauces.

VINTAGE

NV

AVA

American

pH

3.05

ACIDITY

76 PPM

ALC

12%

RS

0.04%

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