



GRUET  
BLANC DE BLANCS  
Savage

TOP 100 VALUES  
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**

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**     **ACIDITY**  
3.05     76 PPM

**ALC**     **RS**  
12%     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

