



GRUET

Blanc de Noirs

MÉTHODE CHAMPENOISE

90 POINTS | SMART BUY | TOP 100

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

French for "white of black," Blanc de Noirs describes a sparkling wine made from Pinot Noir grapes that are gently pressed and its juice runs off the skins. Our Blanc de Noirs NV was first released in 1990. Following the success of our Brut release, we wanted to add a non vintage wine using Pinot Noir, similar to the classic blends of NV Champagnes.

TASTING NOTE

Pale salmon in color, this full-bodied wine has a fine mousse and a creamy, rich texture. Complex aromas and flavors of raspberry, baked pear and cherry are complemented by a hint of toasted vanilla. The balance of fruit, minerals and crisp acidity lead to a round mouthfeel and lasting finish.

VINTAGE
NV

AVA
American

pH **ACIDITY**
3.12 70 PPM

ALC **RS**
12% 1%

VARIETY BLEND
75% Pinot Noir
25% 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