

# PIERRE SPARR®

## MARQUIS DE PERLADE BRUT. NV FRENCH SPARKLING WINE

<b>Color</b>	White
<b>Varietal</b>	40% Pinot Blanc, 25% Macabeu, 20% Chardonnay 15% Chenin Blanc
<b>Residual sugar</b>	7.2 g/l
<b>Alcohol content</b>	12.5% alc/vol
<b>Size of vineyard</b>	46.95 acres
<b>Location of vineyard</b>	South of France, Loire and Alsace
<b>Soil</b>	Granite, limestone, loess, sand with stones
<b>Yield</b>	4.70 T/a
<b>Age of the vines</b>	25 years
<b>Harvest</b>	Late August - Early September
<b>Vinification</b>	1st fermentation under temperature control, transforming the must into still wine. 6 months later, blending of the different grape varieties to reach a particular flavour profile, with distinguishing taste. Then the blend is bottled by adding specific yeast to re-launch the 2nd fermentation into the bottle. The riddling process lasts 10 to 12 months minimum prior to the disgorgement. Finally, the "dosage" is added which will provide the style of the sparkling: brut, dry, semi-dry...
<b>Aging process</b>	The bottles are kept in a cellar with constant temperature control of 55°F
<b>Aging potential</b>	3 to 4 years
<b>Tasting notes</b>	Pale gold color; this sparkling wine is delicate, delicious and delightful; the taste is extremely fresh, wrapped by an elegant bubble substance, clean, with a crisp, dry, and pleasant finish
<b>Food pairing</b>	Ideal as an aperitif or as a cocktail wine; to be served with hors d'oeuvres, cold dishes as well as seafood; perfect for any celebrations!

