

Profile

dry + bubbly + crisp + fresh + green apple + citrus zest

BRAND D.H. Lescombes

WINE NAME Brut

VARIETAL 45% Semillon, 30% Chardonnay, 25% Viognier

APPELLATION New Mexico

TASTING NOTES The grapes for our Brut are picked early to keep them naturally crisp with lower sugar levels and higher acidity. After harvest and primary fermentation, the wine goes through the charmant secondary fermentation method to develop the robust bubbles in the wine. Crisp and dry with a golden straw color, this Brut boasts a nose of white flowers and minerality with flavors of green apple, minerality and a delicate citrus zest finish. This is the perfect sparkling wine for any celebration.

FOOD PAIRINGS Its mellow flavors make this wine very versatile and food-friendly. Pair with your favorite meal or enjoy as an aperitif to any meal or party.



Technical Data

ALCOHOL 11.8%

RESIDUAL SUGAR 0%

TA 9.3

PH 3.34

COLOR Golden straw

BOUQUET White flowers and minerality

TASTE Green apple, minerality and citrus zest

SERVING TEMP 42°-46°

Tasting Chart

INTENSITY delicate —●— powerful

SWEETNESS very dry ●— dessert

BODY light ●— very full

ACIDITY soft —●— very crisp

TANNINS none ●— heavily tannic

OAK none ●— heavy oak

COMPLEXITY direct —●— very complex

1 2 3 4 5

