





## Profile

sweet + bubbly + crisp + juicy raspberries + light melon

**BRAND** D.H. Lescombes

WINE NAME Imperial Kir

VARIETAL Chenin Blanc, French Columbard

**APPELLATION** New Mexico

TASTING NOTES The grapes for this wine are picked early, at 19/20 brix, to keep them naturally crisp, acidic and lower in sugar. Imperial Kir is based on the 'Kir Imperiale', a drink first made popular in the late 1800s, and still enjoyed today. Our crisp, bubbly wine gets a touch of natural raspberry that makes the wine semi-sweet. It boasts a beautiful, light rose color and a crisp flavor profile composed of ripe, juicy raspberries with a

hint of melon.

FOOD PAIRINGS This is the perfect bubbly wine for any celebration, and an excellent aperitif to any meal or party. The perfect wedding toast wine!



## Technical Data

ALCOHOL 10%

**RESIDUAL SUGAR 8%** 

TA 6.7

PH 3.53

**COLOR** Rose

**BOUQUET** Raspberry

**TASTE** Raspberries and melon

SERVING TEMP 42°-46°

Hervé Lescombes settled in Southern New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family legacy by planting a small vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines. Showcasing an Old World approach to winemaking focused on balance and subtlety, D.H. Lescombes wines are committed to French oak maturation and are hand-crafted with traditional techniques to create wines of the finest character and distinction.

## Tasting Chart

INTENSITY **SWEETNESS** 

**BODY** 

**ACIDITY TANNINS** 

OAK

COMPLEXITY



light — very full soft — very crisp

none • heavily tannic none heavy oak direct very complex

1 2 3 4