

Profile

dry + sparkling + apple cider + pineapple + moderate acidity

BRAND D.H. Lescombes

WINE NAME Limited Release Danielle

VARIETAL 100% Chardonnay

VINTAGE 2014

APPELLATION New Mexico

TASTING NOTES This light, golden wine, has a clean, fresh nose of apple, toast, and notes of pineapple. Flavors of apple cider, and pineapple are suspended in pleasant, moderate acidity with a crisp lemon finish. It is playfully effervescent and possesses a surprising amount of body for a sparkling wine. This wine finished malolactic fermentation and underwent the Charmat process to make it a true sparkling wine.

Our winery's founder, Hervé, met his late wife, Danielle—the 'D' in D.H. Lescombes—at a dance hall in Auxerre, France. They enjoyed 41 years of marriage until her passing in 2008. During that time they relocated from France to New Mexico and raised their three children. This Charmat Brut—crafted to celebrate the 25th anniversary of the creation of the D.H. Lescombes line of wines—is a tribute to her bubbly, classy, lively and, above all, genuine personality.

FOOD PAIRINGS Seafood (both fresh and fried), creamy cheeses like Chèvre or Brie, light meats like chicken, turkey, or pork (not heavily spiced), or lightly spiced cream-based pastas. Items from our menu: Chef's Catch, Fish & Chips, Julien's Spinach Salad, Pasta New Mexico, Chicken Picado, Cheesecake, and Creme Brulee.



Technical Data

ALCOHOL 13%

RESIDUAL SUGAR 6.5%

TA 10

PH 3.17

OAK French and American

TOAST Medium

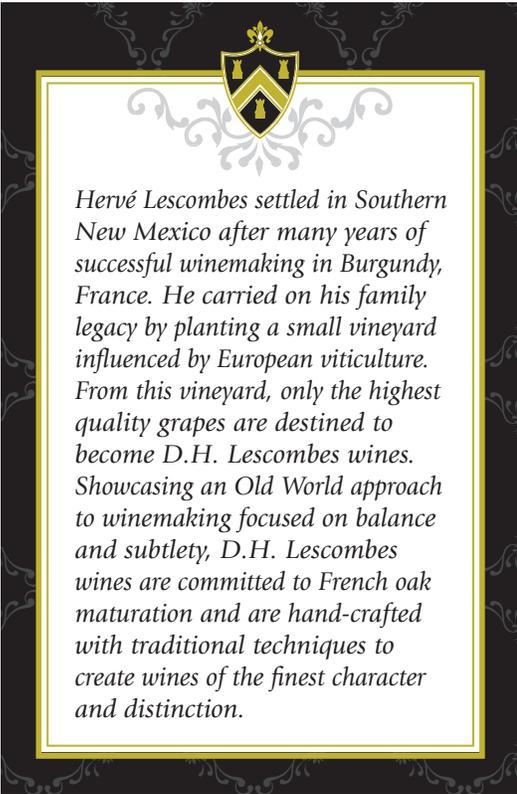
MATURATION AGE 6 months - 1 year

COLOR Light gold

BOUQUET Green apple, toast, and pineapple

TASTE Apple cider, pineapple, and citrus

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 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