

2017 BLANC DE BLANC

TASTING NOTES:

Richness meets precision with this Traditional Method Sparkling in a stunning example of finesse, elegance and complexity. The grapes are hand harvested from our oldest home vineyard, planted in 1988, and showcase the world class potential of Chardonnay in Niagara. After the secondary fermentation in bottle, the wine rests on the dormant yeast (the lees) for 4 years before being carefully disgorged (removing the yeast and applying cork closure).

On the nose, the zesty aromas of lemon and green apple dominate before a hint of peach and pear bring a different dimension. On the palate, the texture is soft and smooth mirroring the aromas with a blend of citrus and orchard fruits, offering a loaded mid-palate, a lengthy toasty finish and distinctive elegant minerality.

WINE INFORMATION:

Appellation: Niagara Peninsula

Varietal(s): Chardonnay, 100%

Alcohol: 12%

Sugar: 9 g/L

Aging: Stainless Steel, 4 Years on Lees

Food Pairing: Fresh Crab Cakes

CONTACT US & LEARN MORE:

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