

Est. **KREW** 1975  
VINEYARDS

2017

BARREL AGED BLANC DE BLANCS

Blanc de Blancs are historically some of the most prestigious Champagnes and Sparkling Wines. Rich in colour and body, these wines define and embody a luxe, celebratory spirit.

WINEMAKER'S NOTES

Produced solely from Chardonnay, our Barrel Aged, Blanc de Blanc was barrel aged for five months prior to us bottling it for secondary fermentation. Not only does this provide an added dimension of complexity to the wine, it is an Old World technique that truly demonstrates our winemaker Philip Dowell's level of skill and artistry in creating a balanced sparkling wine.

On lees for five years, this sparkling wine is a beautiful straw colour with a rich mousse. Yellow apple, toasted macadamia nut and a touch of pomelo are present on the nose. The palate is lively and fruit forward with notes of vibrant lemon, lime and ripe pear. Much like you would expect out of a barrel aged Chardonnay table wine, the finish on this sparkling wine is long and balanced with a toasty decadence.

FOOD MATCHES

Our Barrel Aged, Blanc de Blanc pairs well with rich sauces and smoked fishes. Some of our favourite dishes to compliment this sparkling are mild curry chicken salad, mushroom risotto, oysters and scrambled eggs with truffle oil. For the perfect cheese pairings we suggest Gruyere, Gouda, Swiss, Cheddar and Parmesan.



*Siccolades:*

YET TO BE ENTERED IN COMPETITION

VARIETAL  
100%  
Chardonnay

VINEYARD  
Estate

APPELLATION  
Beamsville  
Bench

FERMENTATION  
Barrel fermented and  
aged, 5 months;  
5 years on lees

RELEASE DATE  
November 19,  
2022

ALCOHOL  
12.2%

RESIDUAL  
SUGARS  
5.9 g/L

CASES  
550

CSPC  
N/A

SCC  
N/A

UPC  
N/A

SUGGESTED RETAIL

\$29.95

PRICE TO LICENSEE  
(+HST and bottle deposit)

\$23.69

*From these old vines -*

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krewineyards.com