



Brut

Our Brut glows pale gold with an energetic mousse. This 100% Pinot Gris from the 2018 vintage was aged 60 months on lees, with one-third aged in amphora and two-thirds in French oak. A balanced 5 g/L dosage enhances the wine's fresh yet complex character.

On the nose, vibrant yellow apple, ripe peach, and caramelized notes mingle with brioche and a hint of toasted almond. The palate is equally inviting, with juicy orchard fruits and creamy texture interlaced with flinty minerality. The crisp acidity and refined mousse lead to a finish that highlights lemon zest, oyster shell, and a touch of honey.

This Brut embodies our dedication to craftsmanship and balance, offering both richness and refreshing vitality, with aging potential to match.

DATA AT BOTTLING

2018 - 8 Grams
1500 Litres submitted
100% Pinot Gris
Fermented/ aged in 500L amphora
Remainder in stainless

