Blanc de Blanc

Brut Sparkling Wine

Tasting Notes:

Blanc de Blanc 2018 is 100% Chardonnay and is made with our estate grown chardonnay vineyards. Aging the wine for a minimum 48 months on lees softens and lengthens the mouthfeel. This wine has bright green apple and fresh citrus notes with layers of brioche and yeast complexity. An exelent balance of acidity, creamy mousse, and textures that persists with a long and elegant finish.

Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

Winemaking:

This Brut sparkling wine is made via Méthode Champenoise with our estate grown Chardonnay vineyards. Hand picking by night and gently pressing ensures that this wine retains all of its best qualities. After a combination 91% stainless steel and 9% neutral French oak barrel aging, the wine gains complexity by aging on the lees in the bottle for a minimum of 4 years. At disgorging, a low dosage is added to balance acidity and improve mouth-feel.





CHARLOTTESVILLE, VIRGINIA

click here for videos!

VINTAGE

2018

CASE PRODUCTION

6,400

APPELLATION

MONTICELLO 100% ESTATE GROWN

VARIETALS

100% CHARDONNAY

PH

3.2

TA

8.9

ALC

12.5% G/L

BOTTLED

02/2024

COOPERAGE

91% STAINLESS STEEL 9% FRENCH OAK

Platinum, 94 pts



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