



MARQUIS DE PERLADE BLANC DE BLANCS

ORIGINS: Since the late nineteenth century, a small number of Alsace producers have been making sparkling wine from the white varieties of the region. Following this tradition, Marquis de Perlade French Sparkling Wine was introduced in 1996. This Vin Mousseux de Qualité (VMQ) is produced from white varieties sourced from quality growers both within and outside the boundaries of Alsace.

AOC: Vin Mousseux de Qualité (VMQ)

VARIETAL COMPOSITION: Melon de Bourgogne, Chardonnay, Ugni Blanc, Pinot Blanc (Varietal percentages vary from one vintage to the next to retain the elegant style of the wine.)

VINEYARD REGION: Alsace and Loire regions

VINEYARD SIZE: 19 hectares (46.9 acres)

SOIL: Limestone, granite, sandy, loess, stones

HARVEST DATES: Late August to early September

YIELDS: 80 hectoliters per hectare (5.9 tons per acre)

VINIFICATION: Méthode traditionnelle; whole-cluster pressed; first fermentation transpires in temperature-controlled stainless-steel vats, transforming the must into still wine. Six months later, the different grape varieties are blended to reach the particular flavor profile. Blended wine is then bottled with a specific yeast added to relaunch the second fermentation in bottle. The riddling process lasts a minimum of 10 to 12 months prior to disgorgement. Finally, the dosage is added to provide the brut style of this blanc de blancs.

ALCOHOL: 12%

TOTAL ACIDITY: 6.9g/L

pH: 3.18

RESIDUAL SUGAR: 9.7g/L

SUGGESTED RETAIL: \$13

HARVEST NOTES: Dates for the beginning of harvest for each Alsace AOC are set by decree, generally 100 days after the median date of flowering, at the time when the grapes display the best sugar-to-acid ratio. Vineyards intended for sparkling wine must be declared in advance of harvest. Grapes destined for sparkling wine are generally picked a few days before those for still wine.

TASTING NOTES: Pale yellow with fine bubbles sparkling in the glass. The nose is reminiscent of white almonds, kiwis and strawberries, with a trace of white flowers. Opening in the glass, this sparkling wine shows tasty notes of hazelnut, peach and yeasty baked bread. Well-balanced and harmonious in the mouth, the fruity acidity lifts the palate with an agreeable freshness. Spicy notes of pistachio linger on the long aftertaste.