



N/V La Vallée Brut

Alcohol label %: 13.1 | pH: 3.2 | Acidity (TA): 7.5 | Residual Sugar (g/L): 0.4



Harvest

Fruit was picked in early October and pressed lightly to prevent over-extraction of polyphenols.

Aging

It was fermented and left on the lees to gain complexity. Then, a secondary fermentation took place inside of a tank to create the bubbles, before bottling.

Nose

Experience a profusion of fine, integrated bubbles. Tangerine, strawberry, and cream aromas waft from the bottle with a pop.

Palate

This sparkling wine is bright and acidic. Its potent-crisp acidity creates a tart citrus flavor on the palate. Notes of clementine, lemon, and white peach fill the mouth. This wine is perfect for warm summer days.