



KLUGE SP BLANC DE BLANCS 2004

A brut blanc de blancs sparkling wine made in the méthode Champenoise



Cuvée

2004 Vintage Brut

Varietal

100% Chardonnay

Appellation

100% Monticello Appellation
Albemarle County, Virginia

Terroir

The foothills of Carter's Mountain on the edge of the Blue Ridge Mountains

- Between 600 and 750 feet in elevation
- 15 foot deep rich clay strata on high volcanic subsoil, blended with schist, basalt, and slate

Production

1,200 cases

Winemaking Notes

Kluge winemaker Charles Gendrot and sparkling wine consultant Laurent Champs (owner and Champagne Master at Vilmart et Cie in Champagne, France) made this *méthode Champenoise* sparkling wine from Kluge Estate's best Chardonnay grapes. The grapes were hand-picked in small baskets and pressed gently using a Champagne press. Only the *cuvée* (first press) was fermented in stainless steel tanks. After bottling, the wine was aged on its lees for over 22 months to gain more complexity. A very low *dosage* was added at disgorging to complement the wine's freshness.

Tasting Notes

The vibrant Chardonnay aromas of Kluge SP Blanc de Blancs are focused and complex, exhibiting notes of ripe apple and pear with hints of hazelnut and roasted almond. The wine is medium-bodied with a creamy, finely-beaded mouthfeel and a clean and zesty finish.

Pairing Recommendations

Patricia Kluge's philosophy on sparkling wine is that it is not just for celebrations, but for all of life's special moments! The elegance and finesse of Kluge SP Blanc de Blancs make it the perfect accompaniment for seafood, especially sushi, oysters, and grilled tiger shrimp.