



VARA xLG BLANC DE BLANCS

100% Chardonnay, Washington, USA

TA: 8.4 g/L

pH: 3.16

ABV: 12.5%

Dosage: 6.6 g/L

Bottled: November 2023

Winemaker: Laurent Gruet

Case production: 900 cases

WINEMAKERS NOTES

Crafted by master sparkling winemaker Laurent Gruet in the classical Méthode Champenoise style. The Chardonnay grapes were hand-harvested in Washington in July and August 2020 and fermented in stainless steel tanks. In February 2021, the cuvée was placed into its final bottle to undergo tirage aging. The bottles lay in VARA's cellar for 33 months, until November 2023, when the bottles were riddled and disgorged. The bottle received the final dosage and was immediately corked, caged, and labeled.

TASTING NOTES

This sparkling wine is a beautiful gold color with a good crown and super fine bubbles. It features the classical Méthode Champenoise aromas of honeysuckle, Meyer lemon, and toasted almond, with a hint of minerality and a touch of grapefruit. There is a slight salinity on the palate, with notes of toasted Marcona almond, green apple, and raw honey.

SERVING SUGGESTIONS

Enjoy this sparkling wine as an aperitif or with oysters. It also pairs well with chicken and waffles, a brined chicken with chile and spice, or a pork belly taco.