



## KLUGE CRU

*CRU "Mélange Nouveau" is a unique, fortified apéritif aged in Jack Daniel's® barrels  
Now available in two sizes: the original 750ml, and 375ml*



### **Varietal**

100% Chardonnay

### **Appellation**

100% Monticello Appellation  
Albemarle County, Virginia

### **Terroir**

The foothills of Carter's Mountain in the Blue Ridge Mountains:

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

### **Production**

695 cases of 750ml

714 cases of 375ml

### **Winemaking Notes**

Made from 100% Chardonnay, this apéritif is an original! Naturally sweet Chardonnay grapes are fortified with Virginia-distilled brandy, and then aged in Jack Daniel's® barrels -- 30% for 12 months and 70% for six months. CRU's New World blend and distinct aging process results in complex and spicy aromas that are truly all-American.

### **Tasting Notes**

Deep, fresh aromas and flavors of pear, white peach, and citrus with notes of licorice, vanilla, and roasted almonds. Best when chilled at 43° F or on the rocks.

### **Pairing Recommendations**

This refreshing and full-bodied apéritif is a wonderful match for rich appetizers such as foie gras, or paired with desserts like chocolate fondue, ice cream, or sweet fruit pie. It can also be enjoyed as a cocktail, over ice.