

KLUGE SP 2003

KLUGE SP 2003 is a “Blanc de Blancs” sparkling wine made in the méthode traditionnelle



Cuvée

2003 Vintage Brut

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

900 cases

Suggested Retail Price

\$28.00

Winemaking Notes

This wine is made using the *méthode traditionnelle* with Kluge Estate’s best hand-picked Chardonnay grapes. The grapes are picked in small baskets and pressed gently using a champagne press. Only the *cuvée* (first press) is fermented, in stainless steel tanks. After bottling, the wine is aged on its lees for 21 months to gain more complexity. A very low dosage is added at disgorging to compliment the freshness of the wine.

Tasting Notes

The vibrant Chardonnay aromas are focused and complex, exhibiting ripe apple and pear character with notes of hazelnut and roasted almonds. It has a medium body and a creamy, finely beaded mouth feel. The finish is a clean and zesty.

Pairing Recommendations

This wine’s elegance and finesse make it the perfect accompaniment for seafood and Asian cuisine, as well rich dishes, such as Lobster Gratin.

