



KLUGE SP BLANC DE NOIR 2005

A Brut style 100% Pinot Noir sparkling wine made in the méthode traditionnelle



Cuvée

2005 Vintage Brut

Varietal

100% Pinot Noir

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

Production

158 cases of 750ml

Suggested Retail Price

\$45

Winemaking Notes

Elegant and bright, Kluge SP *Blanc de Noir* is made in the classic *méthode traditionnelle*. All grapes, from the highest quality French clones, are hand picked and followed with a delicate *pressurage*. The first fermentation takes place in premium French oak barrels, and then the wine is bottled for the second fermentation and aged for two years on its lees in our cellar at 53° F before disgorging.

Tasting Notes

This wine is light gold in color with soft hints of salmon and copper. The classic richness of Pinot Noir is balanced with delicacy and smoothness. The nose is floral with savory flavors of toast, coffee, caramel and honey with a background of lemon and malt. Kluge SP *Blanc de Noir* is elegant, has great body and lingers on the palate.

Pairing Recommendations

Owner Patricia Kluge feels that sparkling wine is to be enjoyed with any of life's special moments. The Kluge SP *Blanc de Noir* pairs beautifully with seafood, especially oysters, smoked or grilled salmon, and sushi. An extremely versatile wine, SP *Blanc de Noir* can enliven an array of savory, spicy, and sweet dishes.