



KLUGE SP BLANC DE NOIR 2004

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



Cuvée

2004 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

107 cases

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, then the wine is bottled for the second fermentation and aged for two years in our cellar at 53° F.

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 delicate fruit and refreshing acidity. Aging the wine 24 months on its *lees* lends a mild nutty and toasty notes to the varietal's citrus, strawberry, and cassis flavors. Kluge SP *Blanc de Noir* is elegant, well balanced, and medium-bodied, with a creamy texture and soft, lingering finish.

Pairing Recommendations

Owner Patricia Kluge and winemaker Charles Gendrot agree that sparkling wine can 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.