

LAGARDE

Sparkling Wine

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BODEGA 1897

BLANC DE NOIR BRUT NATURE MILLÉSIMÉ 2018

Lagarde sparkling wines are made by traditional techniques that highlight each varietal's vibrant fruit flavors and spicy nuances.

This Blanc de Noir was made with 100% of Pinot Noir grapes from the Uco Valley, from a spectacular vintage. Following the traditional Champenoise Method and its second fermentation happens in the bottle. It rests on its lees for 24 months, thus becoming complex and intense.

STORY

This creation is the result of over 50 years of experience in the production of high-end sparkling wines. It reflects the evolution, both in style and in elegance, that characterizes the range Lagarde Sparkling Wine. Only 2,500 bottles were produced and it is the new icon of the sparkling wines collection.

TECHNICAL INFORMATION

100% Pinot Noir

Alcohol: 11.4%

Total acidity: 7.80 g/l.

Sugar residue: 1.22 g/l.

PH: 3.16.

Vineyards: Vista Flores, Tunuyán, Valle de Uco – Mendoza.

Planted in: 1999.

Altitude: 1050 masl.

Fermentation process: traditional Champenoise Method. The base wine is fermented in stainless steel tanks at a temperature below 16 °C. The second fermentation happens in the bottle.

Aging: stays in contact with the slops for at least 24 months prior to disgorging.

Aging potential: over 5 years.

TASTING NOTES

- Golden with pink highlights that resemble the onion skin.
 - Thin with delicate bubbles that are very persistent.
 - Complex aroma of red fruits, flowers, yeast, bread and honey.
 - Refreshing, voluptuous, creamy and vibrant texture at the same time.
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PAIRING SUGGESTIONS

Due to its structure and acidity, it can be enjoyed during a long dinner, from beginning to end. It goes well with different types of dishes, textures and flavors. The perfect match for special moments.

