

# LAGARDE

*Sparkling Wine*

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BODEGA 1897

## BLANC DE NOIR BRUT NATURE MILLÉSIMÉ 2017

*High-end sparkling wine made following the traditional method (Champenoise) and made up of 100% Pinot Noir grapes from the 2017 vintage, which proved to be exceptional. It spent 36 months in contact with its lees, prior to disgorgement.*

*The grapes come from high altitude vineyards, located more than a thousand meters above sea level, in Vista Flores, Tunuyán (Valle de Uco).*

## 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:** 12.5%

**Residual Sugar:** 3.2 g/l

**Vineyards:** Vista Flores, Tunuyán – Mendoza.

**Planted in:** 1999.

**Altitude:** Vista Flores (1050 masl).

**Fermentation Process:** traditional champenoise method. The base wine ferments in stainless steel tanks at a temperature below 17 °C. The second fermentation happens in the bottle and stowed at a controlled temperature.

**Aging Method:** in contact with the sediments for at least 36 months prior to disgorging.

**Storage Potential:** over 10 years.

## TASTING NOTES

- Copper with golden highlights with fine and persistent bubbles.
- Aromatic complexity, in which one can perceive notes of red fruits, flowers, nuts and spices.
- Soft and fresh. An enveloping creaminess appears with great persistence.

## PAIRING SUGGESTIONS

Ideal to pair with caviar-based entrees or fresh oyster dishes. It also stands out when accompanying matured cheeses and game meats.

