

ARRAS

Brut Elite NV NV



Category:	WINE
Style:	SPARKLING METHODE
Variety:	METHODE TRADITIONNELLE
Region:	TASMANIA
Vintage:	NV
Volume:	750ml
Vineyard:	Pinot Noir (59.8%), Chardonnay (40.2%). Blended from the classic sparkling grape varieties, impeccably grown in the premium viticultural regions of Tasmania.
Vinification:	Hand picked and gently whole bunch pressed. After fining, these individual batches were fermented on light grape solids and underwent malolactic fermentation on primary ferment lees. Once clarified, they were blended to style, and prepared for secondary fermentation in bottle. Extended maturation on yeast lees further built complexity and depth. The expedition dosage completes this traditional method wine, adding the last components of complexity.
Appearance:	Crystal clear with an extremely fine bead and persistent mousse, the Arras Brut Elite is the delicate colour of fresh straw with a bright green/gold hue.
Bouquet:	On the nose, the wine has an unmistakably inviting and complex mlang of aromas with influences of sea spray, sour dough yeast as well as the aromas of truffle and nougat.
Palate:	A mineral and elegant palate structure with flavours evolving in the glass around lychee and stone fruits, complemented with truffle and lanolin nuances. The impeccable balance of sugar, acid and tannins shows great structural elegance and seamless persistence of flavour.

Technical Analysis:

Alcohol:	12.50%	pH:	3.05
Residual Sugar:	9.2	Packaging:	6 x 750ml
Titrateable Acidity:	7.4	Hancocks Product:	24220