



BLANC DE BLANCS is our most delicate traditional method sparkling wine.

This multi-vintage blend is produced from chardonnay and riesling grapes from the Leelanau Peninsula appellation, which are hand-harvested and whole-cluster pressed. Only the initial, gently pressed fractions of the juice are used for this cuvee [the harder-pressed juice, which contains more phenols, tannins and acids, is reserved for other sparkling wines]. After fermentation in stainless steel tanks the young wines are blended with older, reserve wines before being bottle fermented and then aged en tirage before disgorging.

Finished with a Brut dosage (0.8 % residual sugar) the wine has flavors of citrons, butterscotch, and minerals; and is soft on the palate with a light, clean finish.

REVIEWS & MEDALS

INTERNATIONAL EASTERN COMPETITION
 Double Gold Medal & Sweepstakes Winner
 Best Sparkling Wine

TASTINGS
 89 - Highly Recommended & Best Value

MICHIGAN STATE FAIR
 Best of Show
 Gold Medal

TECHNICAL INFORMATION

CEPAGE: Chardonnay 90%
 Riesling 10%

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 19 months minimum

DOSAGE: Brut {0.8% RS}

WINERY RETAIL: 750 ml / \$25.00

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