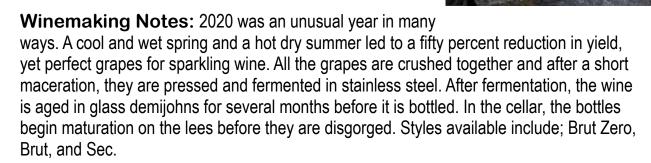
MÉTHOD CHAMPENOISE SPARKLING WINE

Vintage: 2020

Grape Varieties for White: 17% Louise Swenson, 52% Frontenac Blanc, 25% Swenson White, 6% Itasca Grape Varieties for Rosé: 41% Frontenac Gris 38%, Frontenac, 11% Crimson Pearl, 10% Sabrevois

Region: Montpelier, Vermont



Tasting Notes White: An elegant and pleasant sparkling wine with a golden straw color, delicate nose, and fresh, crisp taste of green apple. Its slightly sweet nature is balanced by moderate acidity and light bubbles. **Total production**: 3 cases

Tasting Notes Rosé: Balanced acidity combined with a delicate nose, fresh crisp taste of green apple, grapefruit, and cantaloupe creates a pleasant mouth feel with a lingering citrus aftertaste. **Total production**: 3 cases

