

Profile

dry + bubbly + crisp + fresh + green apple + citrus zest

BRAND D.H. Lescombes

WINE NAME Brut

VARIETAL 44% Semillon, 30% Chardonnay, 26% Chenin Blanc

VINTAGE 2019

APPELLATION New Mexico

TASTING NOTES The grapes for our Brut are picked early to keep them naturally crisp with lower sugar levels and higher acidity. After harvest and primary fermentation the wine goes through the charmant secondary fermentation method to develop the robust bubbles in the wine. Crisp and dry with a golden straw color, this Brut boasts a nose of white flowers and minerality with flavors of green apple, minerality and a delicate citrus zest finish. This is the perfect sparkling wine for any celebration.

FOOD PAIRINGS Its mellow flavors make this wine very versatile and food-friendly. Pair with your favorite meal or enjoy as an aperitif to any meal or party.



Technical Data

ALCOHOL 11.6%

RESIDUAL SUGAR .88%

TA 10.1

PH 3.21

COLOR Golden straw

BOUQUET White flowers and minerality

TASTE Green apple, minerality and citrus zest

SERVING TEMP 32° - 42°



Heritage Series

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

Our Heritage Series features traditional varietals made in a style true to the Lescombes family's French heritage. This is our flagship label and includes many of our core wines, both sparkling and still, that we have been crafting since our family label was first introduced in 1991.

A WINEMAKING LEGACY

Tasting Chart

