

Profile

sweet + bubbly + crisp + juicy raspberries + light melon

BRAND D.H. Lescombes

WINE NAME Imperial Kir

VARIETAL Proprietary blend, featuring Chenin Blanc

APPELLATION New Mexico

TASTING NOTES The grapes for this wine are picked early, at 19/20 brix, to keep them naturally crisp, acidic and lower in sugar. Imperial Kir is based on the 'Kir Imperiale', a drink first made popular in the late 1800s, and still enjoyed today. Our crisp, bubbly wine gets a touch of natural raspberry that makes the wine semi-sweet. It boasts a beautiful, light rose color and a crisp flavor profile composed of ripe, juicy raspberries with a hint of melon.

FOOD PAIRINGS This is the perfect bubbly wine for any celebration, and an excellent aperitif to any meal or party. The perfect wedding toast wine!



Technical Data

ALCOHOL	10%
RESIDUAL SUGAR	6.872%
TA	9.7
PH	3.39
COLOR	Rose
BOUQUET	Raspberry
TASTE	Raspberries and melon
SERVING TEMP	35°-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

