

MÉTHOD CHAMPENOISE SPARKLING WINE

Vintage: 2024

Grape Varieties for White: 38% Louise 6% Itaska
25% Frontenac Blanc, 31% Swinson White

Grape Varieties for Rosé: 28% Frontenac
50% Frontenac Gris 22% Sabravois

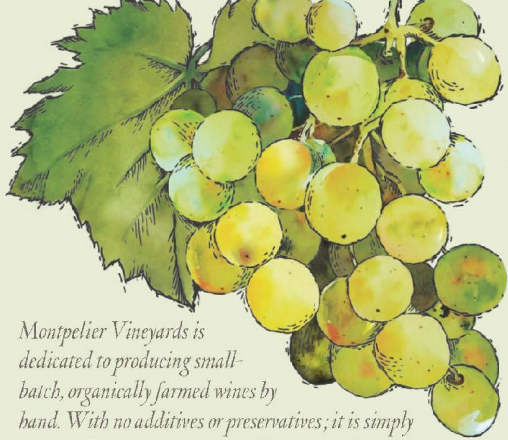
Region: Montpelier, Vermont



Winemaking Notes: All the grapes are crushed together and after a short maceration, they are pressed and fermented in stainless steel. After fermentation, the wine is aged in glass demijohns for several months before it is bottled. In the cellar, the bottles begin maturation on the lees before they are disgorged. Styles available include; Brut Zero and Brut.

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:** 2 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:** 2 cases



Montpelier Vineyards is dedicated to producing small-batch, organically farmed wines by hand. With no additives or preservatives; it is simply wine in it's purest form. Created in the traditional style of France, this light, crisp, bubbly is the perfect wine to share for any occasion.

MONTPELIER
VINEYARDS

MÉTHODE CHAMPENOISE

Sparkling Wine



Vermont Grown

750 ML | 12.5% ALC/VOL

PRODUCED & BOTTLED BY
MONTPELIER
VINEYARDS, LLC
Montpelier, VT 05602 • (802) 223-1025
CERTIFIED ORGANIC BY VOF

VINTAGE:

STYLE:

GOVERNMENT WARNING:
(1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.
(2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.



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