

Laborie Blanc de Blanc 2000

Typical strong lees character resulting from bottle maturation. Well-balanced with its fine sparkle and dry aftertaste. The clones and grapes were specially selected for this product.

Aperitif, or with fruit as dessert.

variety : Chardonnay | Chardonnay

winery : Laborie Wines

winemaker :

wine of origin : Coastal

analysis : alc : 12.66 % vol rs : 5.27 g/l pH : 3.55 ta : 6.77 g/l

type : Sparkling

pack : Bottle

in the vineyard : Climate: Wet winters and warm summers, tempered by cool ocean breezes from over the mountain.

Soil: Weathered granite and clovelly from Paarl Mountain.

in the cellar : Fermented dry Chardonnay. Secondary fermentation in the bottle. Three year bottle maturation on the lees. Degorged and the residual sugar adjusted to Â± 5.5g/l

