



BARTIER BROS.

Bartier Bros. Brut NV

Disgorging Date 10-07-2022

Certified

Okanagan Valley, BC VQA

Composition

67% 2021 Chardonnay	Peachland
33% 2020 Chardonnay	Penticton

Soil Type

Sandy silty topsoils on granitic glacial till subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double and single Guyot)

Maceration & Fermentation

Hand harvested and whole cluster pressed to low yields. Cultured yeast ferment at 16 - 18 C. Initial vintage 2019, with portions of subsequent vintages held back for blending to keep continuity of style from vintage to vintage. Traditional method production, no dosage added.

Ageing

4 months stainless steel tank, followed by minimum 12 months bottle ageing on yeast lees, en tirage.

Wine Chemistry

pH	3.03	RS	5.2 g/L
TA	7.2 g/L	Alc.	12.5%

Tasting Notes

Peach, flint, and fresh bread aromas, followed by a crisp and mouth-filling mousse on the palate, with a long, lingering flinty finish.

Distribution

Winery direct

Winery Direct

\$34.99

Price

SKU

413438

UPC

628055147688



www.bartierbros.com