

Premier Cuvée Brut n/v



Crafted in the classic méthode Champenoise, produced from 100% Chardonnay grapes and cellared for 5 years, our cuvée is just off dry with a magnificent cordon of bubbles and a hint of ripe apples and subtle toast. We craft this in the naturelle method, meaning no sugar is added. A spectacular treat for any occasion, and one of the treasures of Long Island wines.



Varietal: 100% Chardonnay

Harvest: 2010 Various Harvest dates

Technical Data:

Alcohol 12.6%

TA 9.4

RS 0.2%

Fermentation: méthode Champenoise

RD – Recently Disgorged



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