



MARISEL



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THE MÉTHODE CHAMPENOISE

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Grapes are picked early for high acidity and low sugars typically at 17-20brix. They go through normal white wine fermentation. After fermentation, the wine is bottled with a small mixture of sugar and yeast to initiate the second fermentation. The second fermentation creates about 1.3% more alcohol and creates carbon dioxide which is trapped inside the bottle thus carbonating the wine. The wine is aged on the lees for 6 months then riddled and rested for 3-4 weeks to collect the lees at the neck of the bottle then disgorged, the lees is frozen and popped out. A 1.25% dosage is added then cork, wirehood and foil are added.

TASTING NOTES

Aromas of apple and pear, light citrus and tropical fruit.

The fruit follows through in the mouth with some tropical notes while balanced by fine bubbles. This balance creates a liveliness and freshness bringing you back for more.

FOOD PAIRING

Marisel Brut pairs perfectly with oysters, mussels, tuna and chicken dishes prepared on the grill, sautéed, fried or steamed with green vegetables, nuts or beans. Great with exotic spices such as anise, turmeric, saffron, and ginger or hot pepper spices such as ancho, chipotle or chili.

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