



HOUSE OF ARRAS

BLANC DE BLANCS 2016

A wine that truly expresses the elegance and sophistication of Tasmanian Chardonnay when paired with meticulous winemaking and extensive aging in tirage. The House of Arras Blanc de Blancs is a tribute to Chardonnay; a variety often considered the pinnacle of classic sparkling wine varieties for its elegance and longevity.

GRAPE VARIETY

Chardonnay 100%

APPEARANCE

Medium straw with a green edge with a fine and persistent bead.

BOUQUET

Fragrant aromas of oyster shell, honey, red toffee apple and jasmine flowers.

PALATE

Driven by mature and powerful Chardonnay to express characters of honey-cake, buttered brioche and elegantly structured to carry saline notes and minerality.

TIRAGE 6 years

DOSAGE 3.4g/L

ALC/VOL 13.0%

ACIDITY 7.0g/L

pH 3.14

VINEYARD PROVENANCE

Tasmania; East Coast, Derwent Valley, Coal River Valley and Tamar Valley.