



HOUSE OF ARRAS

## BLANC DE BLANCS 2017

The House of Arras Blanc de Blancs 2017 is a true expression of the elegance, purity and refinement found in wines crafted from cool climate, Tasmanian Chardonnay fruit with extensive time in tirage.

GRAPE VARIETY  
Chardonnay 100%

TIRAGE 7 years  
DOSAGE 2.9g/L  
ALC/VOL 12.7%  
ACIDITY 7.1g/L  
pH 2.97

### APPEARANCE

Light to medium straw with a green-golden hue.  
An ultra fine persistent bead.

### BOUQUET

Lifted notes of grapefruit and nectarine open the wine before developing into characters of marzipan, freshly toasted brioche and sea salt spray.

### PALATE

A generous and creamy palate displaying notes of citrus, stone fruit, hazelnut and roasted almond with a hint of white truffle. The wine exhibits a liveliness through its crisp acidity, great minerality and fine, persistent bead. The influence of tirage is evident through the wine's exquisite depth and low dosage unearths the fruit's complexity and linear freshness.

### VINEYARD PROVENANCE

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