



HOUSE OF ARRAS

BRUT FIITE 1801

The House of Arras Brut Elite is a unique sparkling wine from Australia's most awarded sparkling house. Made predominantly from a single vintage, the wine's exceptional complexity and consistent style is achieved through a portion of multi-vintage blending.

GRAPE VARIETY

Pinot Noir 61.9% Chardonnay 29.2% Pinot Meunier 8.9%

TIRAGE 4 years
DOSAGE 3.13g/L
ALC/VOL 12.8%
ACIDITY 7.3g/L
pH 3.13

APPEARANCE

Light straw, with a green and golden hue. A fine and persistent bead.

BOUQUET

Lifted, complex and beguiling aroma of gunflint, fresh white stone fruit, grapefruit pith, lanolin and oyster shell.

PALATE

Red fruit-driven with generous flavour, fine minerality and textural viscosity. A seamless and elegant palate with flavours of blood orange, lychee, malted barley and truffle. A firm natural acidity provides the backbone for the longevity and vibrancy of this elegant style.

VINEYARD PROVENANCE

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