



HOUSE OF ARRAS

BRUT ELITE NV MAGNUM

An intriguing complex style expressing the attributes of extensive tirage maturation in magnum. The elegant structure, depth of character and precise acid line being key attributes of the House of Arras style.

GRAPE VARIETY

Pinot Noir 51.7%
Chardonnay 38.9%
Pinot Meunier 9.4%

TIRAGE 5 years

DOSAGE 2.5g/L

ALC/VOL 12.5%

ACIDITY 7.6g/L

pH 3.13

APPEARANCE

Bright green/gold. A fine and persistent bead.

BOUQUET

Aromas of gunflint, sea spray, freshly cut white stone fruit, candle wax and grapefruit pith.

PALATE

Red fruit drive with generous, layered flavours of pink grapefruit, truffle and lychee. The low dosage balances against the fine natural acidity, giving the palate delightful tension and fine length.

VINEYARD PROVENANCE

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