



HOUSE OF ARRAS

GRAND VINTAGE 2017 MAGNUM

A beautifully mature sparkling wine in Magnum format expressing its Tasmanian provenance and the remarkable vibrancy of the House of Arras style. A perfectly meshed blend of Chardonnay and Pinot noir is the base of its' seamless and powerful palate.

GRAPE VARIETY

Chardonnay 65%

Pinot Noir 35%

APPEARANCE

Bright green/gold. A fine and persistent bead.

BOUQUET

Lifted citrus aromas, freshly baked brioche, jasmine flower and field mushroom.

TIRAGE 7 years

DOSAGE 2g/L

ALC/VOL 13.0%

ACIDITY 6.6g/L

pH 3.10

PALATE

Flavours reminiscent of lemon meringue, honeycomb, nougat and crème brulee.

VINEYARD PROVENANCE

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