



HOUSE OF ARRAS

MUSEUM RELEASE BLANC DE BLANCS 2005

This Blanc de Blancs is a tribute to the rich heritage of the House of Arras sparkling wine portfolio. Carefully selected from museum stocks, it showcases the exceptional longevity and character of Tasmanian Chardonnay. Extensively matured on lees, it delivers immense complexity and richness while maintaining the hallmark elegance, finesse, and vibrant energy of House of Arras. Crafted in the traditional method with secondary fermentation, it exemplifies the artistry and dedication behind Australia's most awarded sparkling house.

GRAPE VARIETY
Chardonnay 100%

APPEARANCE

Deep straw/gold yet retaining a fresh green edge.
Miniscule bubbles form a persistent bead.

TIRAGE 16 years
DOSAGE 1.2g/L
ALC/VOL 12.7%
ACIDITY 6.5g/L
pH 3.22

BOUQUET

Alluring characters of mature Chardonnay including honeycomb, fresh toast, sea spray, roast almond, vanilla bean and crab apple cider.

PALATE

Immensely complex and sumptuous, with flavours of brown lime cordial, grapefruit pith, butterscotch biscuit, black truffle, baked apple and malt. Elegant and focused, its natural acid backbone binds the mature characters seamlessly. A remarkably low dosage of 1.2g/L reveals each component in the blend, while brilliant freshness and zest endure despite extensive maturation.

VINEYARD PROVENANCE

Tasmania; Derwent Valley, Huon Valley and Coal River Valley.