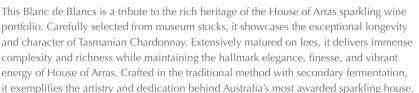


HOUSE OF ARRAS

MUSEUM RELEASE BLANC DE BLANCS 2005



GRAPE VARIETY

Chardonnay 100%

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

APPEARANCE

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

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.

