



2015

## BRION WISE CHAMPAGNE

**MILLÉSIME 2015, BRUT**

Deep yellow gold color with fine, persistent bubbles. Aromas of nectarine, Bosc pear, hazelnut, and brioche. Further notes of toasted vanilla and marzipan. Rich and velvety in the mouth with powerful, complete finish.

A pure vintage expression created in partnership with the 8th generation Coutelas family, established in 1809 in the Champagne region. This 50% Pinot Noir, 50% Chardonnay blend is produced from 60-year-old vines, using sustainable and organic methods. The base wines are fermented in stainless steel and then blended prior to tirage. Held *en tirage* for 7 years prior to disgorging.

VARIETAL	Pinot Noir, Chardonnay blend
APPELLATION	Dizy, France
VINEYARD	A.D. Coutelas et Fils
ALCOHOL %	12.5
AGING	Best Now-2032
COMPOSITION	50% Pinot Noir, 50% Chardonnay
MATURATION	Méthode champenoise, disgorged March 2022
DOSAGE	6 g/L – Brut

### B. WISE VINEYARDS

*Perfection through patience: a love of land, a way of wine*

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