

For four generations the Frank family has produced wines of the Highest quality in the tradition of the legendary Dr. Konstantin Frank, "Futher of Dinifera" in the Eastern United States.

2014 Blanc de Blancs



"The 2014 Blanc de Blancs is a Chardonnay (with less than 10% barrel fermented in well-used French oak) that comes in with eight grams of sugar and 9.9 of total acidity, plus 12.2% alcohol. It was disgorged in March 2019 (the date is on the back label) after about four years on the lees. This has a bit more of a steely edge than the fruitier 2014 Brut, a crisper feel and a hint of stones. There is a little more barrel here, too, but there is not much on either. The Brut is sexier, but this is a little more intense. This will win in the end, but at this point, pick 'em according to your taste. This should age well, as they all tend to do."

-Mark Squires, June 28th, 2019

