



## 2018 BRUT

Sophisticated and elegant, the aromas jump out of the glass expressing baked red apple, ginger, lemon curd, wildflowers, apricot, and biscuit notes. Bright lemon-driven acidity and very fine mousse leave a creamy mouthfeel with exquisite length.

Perfect for celebrations and special occasions. Pair with oysters, lobster, smoked salmon, fried foods, egg dishes, sushi, popcorn, or seafood dishes.



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