

10 of Cups Sparkling Banshee Method Champenoise N.V



Region

The state of California is by far the most important producer of wine in the USA. Its grape growers succeed in many differing environments up and down the state from the fog influenced coastal valleys of Sonoma, Napa and Carneros, to the hot irrigated Central Valley and Monterey, Santa Barbera and Edna Valley on the Pacific coast and to Temecula on the Mexican boarder. California produces a range of varieties such as Cabernet Sauvignon, Chardonnay, Pinot Noir, Zinfandel, Merlot, Syrah.

Tasting Notes

This is a traditional method sparkling wine grown in California, with typical Champagne varieties. The base wine spends two months in neutral French oak barrels, without malolactic fermentations. Secondary fermentation occurred in the bottle and is then aged on the lees in racking for 24 months before being disgorged. This wine is vibrant and complex. Luscious and ripe citrus fruits, baked apples and honeysuckle fill the nose. The palate is creamy and well balanced with elegant autolytic characters of brioche and toast for the signature style of Method Champenoise.

Food

This wine is suitable as an aperitif, or with starters and amuse-bouche. The winery has suggested with tacos!

Technical Information

Country	United States
Region	California-Generic
Grape(s)	Chardonnay (60%) Pinot Meunier (20%) Pinot Noir (20%)
Type	Sparkling
Style	Fizz
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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