

# 2015 BRUT

## *MÉTHODE CHAMPENOISE*

Sparkling wine has a very special place in our hearts, representing the marriage of exuberance and elegance.

To us at Damiani, Brut and all of our Méthode Champenoise wines are exquisite expressions of our land, this region, and our hearts and souls.

- ◆ Seneca & Cayuga Lakes
- ◆ Hand harvested: 8/22 - 9/1/2015
- ◆ Aged en tirage 8 years

63% Chardonnay, 31 % Pinot Noir, & 6% Pinot Meunier

Tank fermented, aged on lees for 5 months, tirage bottled February 2016, aged en tirage for 8 years, riddled and disgorged January 2023

Hand Harvested	Hand Sorted
Brix: 19.4°, 19.5°, 19.0°	RS: 0.25%
pH: 3.17	TA: 7.7 g/L
	ABV: 12.0%

Unfined

Sterile filtered at tirage

Tirage Bottled: 2/22/2016    Hand disgorged 1/27/2023

Cases Produced: 30



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Celebrating the unique microclimate and dramatic landscape that is New York's Finger Lakes, we produce wines of sensuous complexity, showing distinct character and expression of the land.

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