

# 2016 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 - 9/1/2016
- ◆ Aged en tirage 8 years

70% Chardonnay, 20 % Pinot Noir, & 10% Pinot Meunier

Tank fermented, aged on lees for 5 months, tirage bottled February 2017, aged en tirage for 8 years, riddled and disgorged February 2023

Brix: 19.4°, 19.5°, 19.0°

Hand Harvested

RS: 0.12%

Hand Sorted

pH: 3.16

Unfined

TA: 6.9 g/L

Sterile filtered at tirage

ABV: 12.0%

Tirage Bottled: 2/3/2017

Hand Disgorged 1/27/2023

Cases Produced: 75

**Damiani**  
WINE CELLARS

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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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