



DOMAINE LAURIER BRUT METHODE CHAMPENOISE

STATISTICS:

Appellation:	California	T.A.:	8.2 g/L
Alcohol:	11.51%	pH:	3.21
Glucose/Fructose:	10.94 g/L	Winemaker:	Bob Stashak
		UPC Code:	0 81054 30425 2

Winemaking: Produced using methode champenoise (bottle fermented) techniques. Two years "entirage". 100% Chardonnay cuvee.

WINEMAKER NOTES:

"Using the traditional methode champenoise process to make champagne, results in a sparkling wine that has that wonderful, toasty aroma and fine bead. We also preserve the nuances provided by the Chardonnay grape so that the champagne has the added fruit, depth, and complexity that are hallmarks of Chardonnay wines."

Bob Stashak, Winemaker

SUGGESTED FOOD PAIRINGS:

"We encourage experimentation. We could list all the traditional favorite foods that go with champagne, but our belief is that champagne, because of its bubbles and crisp acidity, lends itself to paring with a large variety of foods."

Bob Stashak, Winemaker

AWARDS:

- 2010 San Francisco Chronicle Wine Competition – **Silver Medal**
- 2010 Taster's Guild International Wine Judging – **Silver Medal**
- 2010 Pacific Rim International Wine Competition – **Silver Medal**
- 2009 Taster's Guild International Wine Judging – **GOLD MEDAL**
- 2009 Jerry D. Mead's New World International Wine Competition – **DOUBLE GOLD/BEST OF CLASS**
- 2008 Tasters Guild International Wine Judging – **GOLD MEDAL**
- 2007 Critics Challenge International Wine Competition – **CRITICS GOLD**
- 2007 Dallas Morning News Wine Competition – **GOLD MEDAL**
- 2006 Jerry D. Mead's New World International Wine Competition – **GOLD MEDAL**