

# BRUT SPARKLING WINE MÉTHODE TRADITIONNELLE VQA – NIAGARA-ON-THE-LAKE



## TECHNICAL NOTES

ALCOHOL	12.0%
CASES PRODUCED	1005
BRIX AT HARVEST	21°
PH	3.23
TOTAL ACIDITY	6.40
SUGAR CODE	1
LCBO #	145409
PRICE	\$22.95 / 750ml

## PAUL BOSCO'S WINEMAKER'S NOTES

Our Brut is a classic blend of 50% Chardonnay and 50% Pinot Noir made in the traditional method. We bottle age this wine on the lees for a minimum of two to three years and disgorge each bottle just before it leaves our hands, the practice of "RD" or recently disgorged; a sign of quality and attention to detail on the part of the producer. On the nose it should remind you of lemon, lime and toasted bread. The creamy texture is punctuated by the fine, persistent bubbles.

## MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

The Chardonnay and Pinot Noir for our Brut are among the first grapes we pick each year. We hand select bunches right in the vineyard looking for good ripeness while still retaining high acidity. We include grapes from all four of our vineyard sites in order to help maintain the consistency of aromas and flavours in the cuvée each year.

## MICHÈLE BOSCO'S FOOD PAIRINGS

Good sparkling wine is one of those wines that will pair with just about anything; from popcorn (a personal favourite) to the most elegant canapé. Take a leaf of Belgian endive, add a tablespoon of Fifth Town's Maple Bagel Chèvre and garnish with Grimó's heartnuts and a drizzle of local clover honey.

## ACCOLADES

*"Toasty and vibrant, this bubbly will add sparkle to any evening. Bursting with fresh lime and grapefruit notes. You can't beat the price. Pair with: popcorn, smoked salmon, oysters. Drink: 2009-2015. 88 pts."*

– Natalie MacLean.com, December, 2009

*"Made from 50% Chardonnay and 50% Pinot Noir from the 2005 vintage. Just imagine, this wine has spent 4 years on the lees before release. Apples, waxy - honey - yeasty and mineral notes on the nose. Full on the palate and gutsy with broad flavours and vivid mousse, and serious length."*

– Zoltan Szabo, Spotlightto.com, December, 2009

*"...check out Château des Charmes amazing Sparkling Brut. Has the high-pitched note and pure quality of Champagne. Half Chardonnay and half Pinot Noir – the classic Champagne blend. Makes a classy aperitif."*

– Bill Munnely, Billy's Best Bottles, September, 2009

*"It has a beautiful burst of fresh citrus and apple on the nose. Tiny, vigorous bubbles on the palate to go with lime, lemon and apple flavours all leading to a long, clean, crisp finish."*

– Rick VanSickle, Toronto Sun, March, 2008

*"...in Ontario, look for... Château des Charmes Méthode Traditionnelle Brut. Supercrisp and citrusy, with an overtone of minerals and firm, balanced structure."*

– Beppi Crosariol, Globe & Mail, March, 2008

**"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"**

– THE BOSCO FAMILY