# LAURIER

SAME GREAT TASTE

BOLD NEW LOOK

## THE SECRET'S OUT

Domaine Laurier is sparkling wine, redefined. We select premium fruit from our family-owned California vineyards and pay homage to old world techniques by traditional fermentation in the bottle, known as Méthode Champenoise. Domaine Laurier produces a meticulously balanced Sparkling Brut and Sparkling Brut Rosé with a modern sensibility. These wines beg to be enjoyed now, when you want, where you want; special occasion not required.



#### TASTING NOTES

The deep pink color is an intense backdrop for persisting bubbles. A light aroma of toast. The cuvée delivers subtle notes of apple and pear, with a light, crisp, and refreshing finish.

## FOOD PAIRING SUGGESTIONS

This is an elegant, light, and refreshing Sparkling Brut Rosé. It is intended to be a compliment to a variety of lighter cuisine, though it can also be enjoyed on its own.

### TECHNICAL INFORMATION

WINEMAKER: EMILY DUBOCE

BLEND: 92% CHARDONNAY

7% PINOT NOIR

1% PROPRIETOR'S BLEND

ALCOHOL: 11%

GLUCOSE/FRUCTOSE: 13.45 G/L



#### TASTING NOTES

A light aroma of toast and apricot to our sparkling wine. The Chardonnay cuvée leads to a delicate wine with a deep golden hue and flavors of bright apples and vanilla, followed by a crisp finish.

### FOOD PAIRING SUGGESTIONS

With its light character, crisp acidity, and refreshing bubbles, this is a wine that can be enjoyed on its own or with a variety of lighter fare.

#### TECHNICAL INFORMATION

ALCOHOL:

WINEMAKER: EMILY DUBOCE

BLEND: 98% CHARDONNAY

2% PROPRIETOR'S BLEND

11%

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GLUCOSE/FRUCTOSE: 17.10 G/L

AVAILABLE IN 750ML AND 187ML FORMATS