



CONSORT is our most delicate, not quite dry, traditional method sparkling wine. It is the Blanc de Blanc cuvee with additional sweetening dosage, and less bottle age.

This multi-vintage blend is produced entirely from chardonnay grapes from the Leelanau Peninsula appellation, which are hand-harvested and whole-cluster pressed. Only the initial, gently pressed fractions of the juice are used for this cuvee [the harder-pressed juice, which contains more phenols, tannins and acids, is reserved for table wine]. After fermentation in stainless steel tanks the young wines are blended with older, reserve wines before being bottle fermented and then aged en tirage before disgorging.

Finished with a Sec dosage (2.0 % residual sugar) the wine has flavors of citrons, butterscotch, and minerals; and is soft on the palate with a light, clean finish.

REVIEWS & MEDALS

MICHIGAN STATE FAIR
Gold Medal

TECHNICAL INFORMATION

CEPAGE: Chardonnay 100%

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 12 months minimum

DOSAGE: Sec [2.0% RS]

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