



**BLANC DE BLANCS** is our most delicate traditional method sparkling wine.

This multi-vintage blend is produced 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 other, sweeter sparkling wines]. 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 Brut dosage (0.8 % residual sugar) the wine has flavors of citrons, butterscotch, and minerals; and is soft on the palate with a light, clean finish.

## REVIEWS & MEDALS

**INTERNATIONAL EASTERN COMPETITION**  
Double Gold Medal & Sweepstakes Winner  
Best Sparkling Wine

## TASTINGS

89 - Highly Recommended & Best Value

## MICHIGAN STATE FAIR

Best of Show  
Gold Medal

## TECHNICAL INFORMATION

**CEPAGE:** Chardonnay 100%

**APPELLATION:** Leelanau Peninsula

**TIRAGE AGEING:** 24 months minimum

**DOSAGE:** Brut [0.8% RS]

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