



Cipes Blanc de Noirs 2008

SKU: 445312

Marmalade, raspberry, brioche, white almond, ginger, lime. Fine mousse

Winemaker's Notes

For a sparkling wine aged a long time on the lees such as this, the date of disgorgement is almost as important to know as the vintages, as many changes take place over the time post disgorgement. The date of disgorgement is stamped on the back label of each bottle

Food Pairing Notes

Any seafood, quiche, roast duck, or roast turkey.

Awards and Accolades

Silver Medal: 2014 National Wine Awards of Canada

John Schriener: 92 points "delicious wine with creamy texture but a crisp finish"

Technical Notes

Total Acidity: 8.6 g/L

Residual Sugar: 12.6 g/L

pH: 3.10

Alcohol: 12.5%

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\$32/bottle