



# GRUET

## *Brut*

MÉTHODE CHAMPENOISE

**#1 SPARKLING WINE - TOP 100 VALUES OF 2016**  
**90 POINTS, SMART BUY, *Wine Spectator***

*"This sleek sparkler is expressive with its floral apple and toasty cinnamon aromas and crisp, layered flavors of lime and mineral."*

**TOP 100 BEST BUYS OF 2018, *Wine & Spirits***

Founded in 1984, Gruet Winery specializes in Méthode Champenoise sparkling wines. Family driven, the New Mexico-based winery produces Pinot Noir and Chardonnay-based sparkling wines and a small collection of still wines, with roots originating from Gilbert Gruet's Champagne house in Bethon, France. More than 25 vintages later, Gruet Winery has achieved unprecedented acclaim and remains a favorite of the nation's top sommeliers.

### WINEMAKING

Brut NV was our first wine released in 1989. As the predominant grape used in Champagne, we wanted our first sparkling wine "to express the finesse of Chardonnay." -Laurent Gruet

### TASTING NOTE

Aromas of green apple, citrus and minerality make for delightful start to this traditional sparkler. Our Brut NV offers bright, crisp acidity complemented by a touch of yeast on the delightfully long finish. A classic house style!

**VINTAGE**  
NV

**AVA**  
American

**pH**      **ACIDITY**  
3.07      76 PPM

**ALC**  
12%

**VARIETY BLEND**  
75% Chardonnay  
25% Pinot Noir

**FINING**  
Sterile Pads

**FILTERING**  
Diatomaceous Earth

**OAK**  
Bottle Aged

**AGING**  
*Aged en Tirage for a minimum of 18 months*

PROUDLY PRODUCED IN NEW MEXICO