



Chateau Frank Blanc de Blancs 2011

Super premium sparkling wines made in the Méthode Champenoise

Winery Background

Dr. Konstantin Frank ignited the “Vinifera Revolution”, a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank’s vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.

Vinification

Only the free run juice from the gently pressed grapes was used. The base wine was fermented at low temperatures to preserve the more delicate characters. Second fermentation took place in the bottle as per the Méthode Champenoise. After leaving the wine resting for more than four years it was disgorged, and dosage was added prior to final bottling.

The Wine

Description: 100% Chardonnay. Medium intensity with dominant characters of fresh pastry dough, bartlet pear with a long dry finish. The crisp acidity and subtle mineral undertones give the wine a great structure and elegance.

Style:	Dry with a long finish. Medium bodied
Body:	Cooler year enhancing the crisp citrus characters.
Vintage Influence:	Drink now or cellar until 2020
Cellaring:	Ahi Tuna with caper sauce, olive tapenade and spring rolls
Food Pairing:	Alcohol: 11.4%, Acidity: 1.0 g/100ml, 3.03 pH: , Sugar: 0.9%
Analysis:	

