

WINE FACT SHEET

Winemaker Notes

The grapes were hand harvested into small boxes. The wine was produced using the traditional method of bottle fermentation. The wine was aged at least 24 months on its lees, then disgorged.

Tasting Notes

This is a sparkling extra brut, blanc de blancs wine. It has a pale brilliant yellow-green color with persistent mousse and fine bead. The aroma is intense apple with hints of orange peel and walnuts. On the palate, nuttiness is complemented by a round, soft texture. The long finish is characterized by a crisp, refreshing acidity and pronounced minerality.

Suggested Pairings

This wine is a delightful accompaniment to oysters. It also goes well with stuffed mushrooms, a brie or triple-cream cheese, and of course foie gras. It should be served at 44 and 46 degrees Fahrenheit and can be cellared for 2-6 years.

About Gala

Gala takes a family approach to their wines with a focus on precision, sustainability, and harmony. They strive to produce original wines of superior quality. Wines originating from outstanding locations, grown on historically renowned vineyards with a specific origin, provide the wines with unique character. They follow the historical traditions of Moravian viticulture, contributing to landscape maintenance and protection while respecting an ecologically sound approach.

WINE: Chardonnay Extra Brut

PRODUCER: Gala



Details

VINTAGE: 2015

GRAPES: 100% Chardonnay

REGION: Moravia, Czech Republic

ALCOHOL: 13.5%

ACIDITY: 8 g/l

RESIDUAL SUGAR: 4 g/l

BOTTLES PRODUCED: 2000