

# Blue Barrel Brut

Sparkling Wine, 2022



## ABOUT THE WINE

This light sparkling wine was produced using the Méthode Champenoise, where the secondary fermentation, the process that generates the signature bubbles, occurs in the bottle. This classic production method yields complex aromas and delicate, long-lasting bubbles.



## DID YOU KNOW?

The word 'brut' comes from the French word for raw. In wine terms, it means dry. Sparkling wines labeled brut have less than 12 grams of sugar per liter. On the palate, they'll be crisp and refreshing.

## ABOUT THE REGION

California has a long history of winemaking, the first wine grapes in the area were introduced in the 18th century. California is a geographically diverse state with wine regions influenced by the Pacific ocean, mountain ranges, and arid desert climates. Over 100 grape varieties are grown across the state.



California

## AT A GLANCE

**Variety:** Sparkling

**Vintage:** 2022

**Vineyard:** Various

**Oak:** No oak (stainless steel)

**Alcohol:** 13.2%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/51](https://blueapron.com/wines/51)

## TASTING NOTES

The **Blue Barrel Brut** is a light and joyous wine with aromas of Asian pear, green apple, and citrus blossoms. The aromatic profile carries through to the palate with a crisp Meyer lemon entry and lingering minerality.

### 1) Look at the Color



Pale yellow

### 2) Swirl & Smell



Asian pear



Baked apple

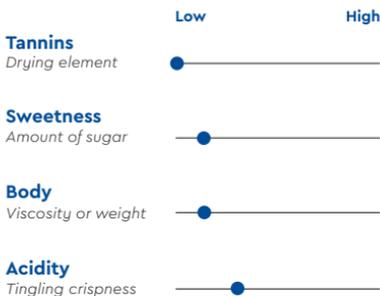


Lemon blossom



Wet stones

### 3) Taste & Savor



#### TASTING TIP

Sparkling wine should be served chilled. Before serving, place the bottle in the refrigerator for about 2 hours to reach a temperature between 45°F – 50°F. This will help bring out the best flavors, and will also make the wine easier to open. Temperature and pressure are directly proportional, so chilling the wine will reduce the pressure on the cork.

### 4) Pair and enjoy!



Bubbly &  
Elegant

#### Match this wine's symbol to a Blue Apron Meal

The bright acidity and delightful bubbles make sparkling wine uniquely food-friendly. The Blue Barrel Brut wine is full of crisp green fruit flavors and delicate citrus notes. Pair this wine with salty appetizers or vegetable-based dishes.