

# Blue Barrel Brut Reserve

Sparkling Wine, 2022



## ABOUT THE WINE

The Blue Barrel Brut Reserve is a complex and aromatic wine produced using the traditional Méthode Champenoise, the same technique used by top producers in Champagne. This wine was aged on the lees, meaning that the wine matured in contact with spent yeast cells. This process creates rich flavors like brioche and freshly baked bread.



## 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 varietals are grown across the state.



California

## AT A GLANCE

**Variety:** Sparkling

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

**Vintage:** 2022

**Alcohol:** 13.2%

**Vineyard:** Various

**Farming:** Conventional

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

## TASTING NOTES

The Blue Barrel Brust Reserve boasts a rich and complex bouquet. Look for delicate aromas of yellow apple and green pear. On the palate you'll find a layer of nutty brioche flavors and bright crisp fruit, underscored by refreshing acidity.

### 1) Look at the Color



Pale yellow

### 2) Swirl & Smell



Asian pear



Baked apple

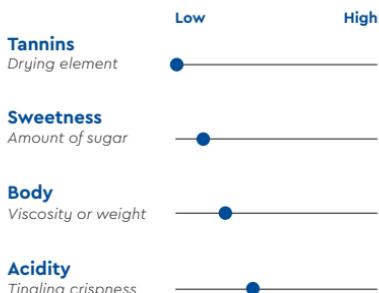


Brioche



Buttered toast

### 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

This wine can be enjoyed on its own, but its nutty complexity will pair well with a variety of dishes. Serve this bottle alongside buttery fish or salty appetizers for a sophisticated pairing.