

BROWN ESTATE 2018 DUPPY CONQUEROR NORTH COAST BLANC DE NOIRS

Sparkling wine originated some 500 years ago when an unintended secondary fermentation came about in wine made by Benedictine monks. Resulting effervescent pressure caused some bottles to pop their corks and others to explode, earning it the moniker *the devil's wine*. As the process was understood, embraced, and refined, it gave us Champagne proper along with the broader category of sparkling wines, which many of us consider divine. Dom Pérignon, who was instrumental in evolving Champagne's production and standards, famously quipped, *Come quickly, I am tasting the stars!* We're excited for you to do the same.

Technical

Composition: 85% Pinot Noir

15% Pinot Meunier

Appellation: North Coast

Process: Méthode traditionnelle

ABV: 12% **pH:** 3.16

Production: 250 cases in 12 x 750ml format

Release date: October 2021

Sensory

Eye: Brilliant rose gold.

Nose: Primary notes of winter spice, nutmeg, allspice, and clove-studded

citrus over secondary notes of roasted sage, bread pudding, and heavy

cream.

Palate: Beautifully balanced crisp acidity and defined fruit ride a decadent

creamy wave to a festive finish.

Pairing inspiration: Perfection with any amuse-bouche course or holiday hors d'oeuvres.

Brownie points for caviar and crème fraîche on potato chips.

Cellar life: Drink now through 2025.