

BALLARIN

Crémant de Bordeaux Brut Haux, Entre-Deux-Mers, Bordeaux, France

VARIETIES

50% Cabernet Franc, 30% Sémillon, 20% Muscadelle

VINIFICATION

Traditional Method (Champagne Method).

Grapes are harvested by hand late August through early September and pressed in stages by pneumatic press. The first press “cuvée” juice is separated from the second press “size” juice. Several blends are prepared in stainless steel tanks from these two juice lots according to their quality. The blends are kept at 48°F until any organic solids that remain settle to the bottom. The clear juice is then drawn off and fermented into separate lots of crémant base wine. A unique blend is created for Ballarin Brut. Liqueur de tirage is added, and the wine is bottled and stored in underground limestone cellars. These galleries, excavated in the 18th century, maintain a constant temperature of 55°F naturally. The ideal conditions allow for a long, gentle secondary fermentation in the bottle lasting six weeks. The finished sparkling wine rests on its lees for 12 months. The bottles are then riddled over several days and disgorged. A secret house recipe liqueur de expedition is added, and the finished sparkling wine is sealed under cork and cage.

HISTORY

Ballarin is produced by Celene Bordeaux, a family-owned winery run by Francoise Lannoye and her daughter, Céline. In 1947, Maison Ballarin became the first winery to produce sparkling wine in Bordeaux using the traditional method. (Crémant de Bordeaux would not become an AOC until 1990.) The legacy of this historic house is preserved by Céline Lannoye, who purchased the winery in 2015. Her goal is to create world class traditional sparkling wines which faithfully convey the unique qualities of Entre-deux-Mers. Francoise and Céline also own and produce estate wines from right bank châteaux in Castillon-Cotes-de-Bordeaux, Puisseguin-Saint-Emilion, and Saint-Emilion Grand Cru.

TASTING NOTE

Pale golden color, with fine, persistent bubbles which elevate floral, citrus and toasted spice aromas. Medium bodied and clean with bright acidity, ripe stone fruit and delicate bubbles.

FOOD PAIRING

Fresh cheeses, prosciutto style ham, creamy pasta dishes, fresh seafood.

