



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY



NV90 BRUT
SPARKLING WINE

The commitment to produce California's finest vintage Brut prompted the development of Montreaux in 1983. Montreaux is entirely hand crafted, from planting of the vines to the labeling of each bottle. This is our guarantee of quality and enjoyment by each of our customers.

The grapes are grown on our estate owned vineyards in the Oak Knoll District of the Napa Valley: our Home Ranch Vineyard and our Knollwood Vineyard. This region of Napa Valley provides a cool climate from which we produce grapes that are lush with rich flavors and an abundance of fruit.

Adopting some of the oldest champagne making techniques (which today are used by only a few producers in the world, such as Krug and Bollinger), Domaine Montreaux is barrel fermented and barrel aged.

These 'old world' techniques coupled with long aging time in the bottle (10 - 15) years or more en tirage) produces the creamy richness and depth that is the hallmark of our Montreaux style.

Tasting Notes

Our NV90 Brut displays a delicious array of aromas including honey and toasted almonds, complete with hints of raspberries and apples. A zesty citrus entry leads into the creamy, rich wine that is complemented by notes of orange blossom and luscious Pinot Noir characteristics of cherry and wild berries.

Base Cuvee: 1990 Vintage

Estate Grown Pinot Noir
60%

Hand picked from our Home Ranch and Knollwood Vineyards in the Oak Knoll District

Fermented in stainless steel tank and aged in French oak barrel for 10 months

Estate Grown Chardonnay
40%

Hand picked from our Home Ranch and Knollwood Vineyards in the Oak Knoll District

Barrel fermented and barrel aged for 10 months in French oak sur lie

Dosage 30ml

2005
Estate Grown Chardonnay
100%

Residual Sugar

Brut - .9g/l