

1983 BRUT

Cuvee	60% Pinot Noir/40% Chardonnay
En Tirage:	4 Years
Appellation:	Napa Valley - Oak Knoll Region
Alcohol:	12.4
Total Acid:	.75
R.S.	.70

Production Extremely Limited

WINEMAKER NOTES

The commitment to produce California's finest vintage Brut prompted the development of Domaine Montreaux in 1983. The 32-acre vineyard is located in the Oak Knoll/Big Ranch area of Napa Valley, known for its production of premium Chardonnay and Pinot Noir. The fruit is from our estate vineyards which were planted in 1971. Domaine Montreaux's wines are entirely hand crafted, from the planting of the vines to the labeling of each bottle. This is our guarantee of quality and enjoyment by each of our customers. 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), Montreaux wines are barrel fermented and barrel aged. This coupled with long aging time in the bottle (en tirage) produces the richness and depth that is the hallmark of the Montreaux style.

The 1983 Brut is the culmination of almost 20 years of planning. Our premiere vintage was produced in the traditional Methode Champenoise. The barrel fermented cuvee of 60% Pinot Noir and 40% Chardonnay was aged for a total of 10 months in French Oak. The cuvee was then entirage for 4 years before a champagne dosage was added at disgorgement in May of 1988.