

**Wine Name: Blanc de Blancs**

**Winery: Llano Estacado**

**Region: Clement Hills AVA, California**

**Grape Variety: 100% Chardonnay**

**Type: Sparkling Wine**

**Appearance:**

*The Llano Estacado Blanc de Blancs showcases a beautiful, pale golden hue with a vibrant, persistent stream of fine bubbles that exude elegance and finesse.*

**Nose:**

*The bouquet is fresh and inviting, with an intricate blend of aromas.*

*Delightful notes of green apple, lemon zest, and white peach are interwoven with hints of brioche, almond, and a delicate floral undertone of white flowers.*

**Palate:**

*On the palate, this sparkling wine is crisp and lively, reflecting the purity of the Chardonnay grapes. The initial burst of tart green apple and citrus flavors is balanced by the creamy texture and subtle toasty nuances from the lees aging.*

*Hints of pear, white peach, and a touch of minerality add to the wine's complexity, creating a harmonious and well-rounded profile.*

**Finish:**

*The finish is clean, long, and refreshing, with a lingering impression of citrus and a touch of almond, leaving a refined and satisfying aftertaste.*

**Food Pairing**

*This Blanc de Blancs is a versatile companion to a wide range of dishes. Enjoy it with seafood such as oysters, scallops, or sushi. It also pairs beautifully with light salads, creamy risottos, and soft cheeses like brie or camembert.*

**Serving Temperature:**

*Serve well-chilled, between 45-50°F (7-10°C), to enhance its delicate flavors and crispness.*

**Conclusion:**

*Llano Estacado's Blanc de Blancs from the Clement Hills AVA is a testament to the elegance and sophistication of sparkling Chardonnay. With its vibrant acidity, complex flavors, and fine mousse, it is an exquisite choice for any celebration or special occasion.*

