

TIRUS Blanc de Blancs extra brut

VDP.SEKT® | Klassische Flaschengärung



Clear, golden yellow color with very fine, creamy perlage

Extremely multi-layered and complex fragrance, with fruity notes of peach and melon paired with balsamic aromas of toast, caramel, vanilla and brioche

Very dry, an incredibly fine, almost foamy mousseux, a balanced fresh acidity with a lot of tension, a very lean, mineral body with amazing length and high balance.

Grape variety:	Pinot Blanc (30%) Chardonnay (70%)
Hand-picked:	August 2019
Pressing:	Whole cluster pressing
Ageing:	Spontaneous fermentation in oak barrels
Tirage date:	August 6, 2020
Ageing on the lees:	62 months
Disgorgement date:	October 10, 2025
Extra brut:	Dosage 3 g/l
Alcohol:	12.0 % vol.
Acidity:	7.6 g/l
Lot no.:	2021903

From organic viticulture

