The great sparkling wines of the world are blends or as the French would say, “Assemblage,” of multiple grape varietals, from multiple vintages, with different oak treatments, and differing levels of malolactic fermentation. These wines are blended to make a complex sparkling wine that matches the taste profile desired by the winemaking team. With this in mind, we have thought for many years that Evolution White would make an amazing base wine for the production of a true méthode champenoise brut-style sparkling wine. So, here it is.

**THE SPARKLE & WINE**

Evolution white base wine. méthode champenoise.

**THE NOTES**

Brut. dry. apricot. green apple. bosc pear. white peach. citrus. creamy. crisp. delight.

**THE PAIRINGS**

Gourmet. grilled cheese. truffle-salted popcorn. potato chips. cedar plank salmon. fish & chips. chicken saltimbocca. eggs benedict (no orange juice required).

Drink Evolution. Evolve. Repeat™