



# ARGON BAY VINEYARDS

## Argon Bay Victoria Chardonnay Pinot Gris Brut REGIONAL SELECTION

**Growing Region:**  
Victoria, Australia.

**Winemaking:**

Chardonnay and Pinot Gris grapes from various blocks were selected and harvested early to retain crispness and freshness over a number of vintages. Several component wines destined for Argon Bay Regional Selection Chardonnay Pinot Gris Brut were then fermented and deliberately held aside and treated quite independently. The final blend then underwent secondary fermentation following the addition of sugar (dosage) and held on yeast lees for some eight months. The wine was then fermented through to dryness and the marvellous fine bead was naturally created in the traditional way.

**Tasting Notes:**

The Chardonnay offers marvellous fruit expression and the Pinot Gris marries with creaminess, richness and body. The wine displays a delightful fine bead with some rich and yeasty aromas which have been created while the wine was held on yeast lees. Characters of pear, rock melon, citrus and some toasty notes combine to make a truly complex style. The palate is crisp and elegant with luxurious long lasting mousse.

**Food Marriage:**

Argon Bay Regional Selection Chardonnay Pinot Gris Brut will go with just about anything including any type of celebration where bubbly is required. Enjoy this fine wine with a myriad of cuisine, desserts or simply on its own.

