

LA VICTOIRE BRUT CHAMPAGNE

hile Agoston Haraszthy was most recognized as being the Father of California viticulture, he was also the father of six illustrious children. His third son, Arpad, spent over two years studying in Champagne, France learning the craft of sparkling wine and later became the first to introduce Méthode Traditionelle sparkling wine into California winemaking. Arpad's sparkling wine, Eclipse, was one of the most celebrated in the nineteenth century; we pay tribute to his legacy.

In partnership with the largest family-owned proprietors of vineyards in Champagne, Buena Vista is proud to present our La Victoire Brut Champagne. This classic Champagne is made in the traditional style and is a blend of Pinot Noir and Chardonnay. Elegantly crafted, it offers the heritage of an incomparable style created to delight and make all great occasions special.



Made up of 70% Pinot Noir, from Premier Cru vineyards from the Montagne de Reims, and 30% Chardonnay, mostly from Grand Cru Mesnil sur Oger and Chouilly, the wine received a dosage of 8.7 g/L. By law in Champagne, aging is 15 months minimum for non-vintage wines. Our La Victoire was aged more than 3 years.

This champagne opens with elegant and complex aromas of grapefruit followed by rich honey and brioche notes. A crisp and intense palate offers flavors of white stone fruits, peaches and pears. The wine's impressive mouthfeel is full and rich but well balanced, leaving delightful freshness on the palate.

Alcohol: 12% Varietals: 70% Pinot Noir 30% Chardonnay

Aging: 3+ years **Dosage**: 8.7 g/L