



BIG HEAD

a head of our time

NV Big Bang Sparkling

A.B.V 12.0%

R.S. 4.4g/L

T.A. 6.78 g/L

BLEND 49% 2019 Chardonnay
30% 2019 Pinot Meunier
21% 2019 Pinot Noir

FERMINTATION Ambient

ESTIMATED PEAK 2025-2027

SERVE 7-10 °C

ON LEES 48 months

WINEMAKER'S NOTES This sparkling wine was crafted using the traditional method, with secondary fermentation occurring in the bottle. We discarded the initial 200L and used the subsequent wash for rinsing the grapes during whole-cluster pressing. Following this, a cuvee press was performed, yielding approximately 500L per tonne of cuvee for our sparkling wine. Each variety was pressed separately before being blended. The blend underwent ambient fermentation for about 3 months, followed by aging for approximately 6 months in old 1000L French oak barrels. The tirage was bottled in March 2020, and disgorgement with Chardonnay Recioto dosage took place in April 2024.

SOMMELIER'S NOTES This sparkling wine is round, rich, and opulent, reminiscent of an oaked Chardonnay, yet it maintains a fresh and lively character from its acidity and effervescence. The nose reveals aromas of toffee, dried porcini mushrooms, golden delicious apples, and candied lemon peels. On the palate, it is dry, rich, and balanced with a touch of texture at the finish. The bubbles fill the mouth pleasantly without harshness. Perfect for celebrations, this sparkling wine invites you to drink and enjoy without hesitation. July 2024, J.L.

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