



## WEINGUT BRÜNDLMAYER

Brut Reserve

**\$57.50**

\* Suggested retail price



|  |                       |                  |
|--|-----------------------|------------------|
|  | Product code          | 15239794         |
|  | Licensee price        | \$50.01          |
|  | Format                | 6x750ml          |
|  | Listing type          | Private import   |
|  | Status                | Unavailable      |
|  | Type of product       | Sparkling wine   |
|  | Country               | Austria          |
|  | Regulated designation | Qualitätswein    |
|  | Region                | Niederösterreich |
|  | Varietal(s)           | Pinot Noir 25 %  |
|  | Varietal(s)           | Chardonnay 25 %  |
|  | Varietal(s)           | Pinot Gris 25 %  |
|  | Varietal(s)           | Pinot Blanc 25 % |
|  | Alcohol percentage    | 12%              |
|  | Colour                | White            |
|  | Sugar                 | Brut             |
|  | Closure type          | Cork             |

### ABOUT THIS WINERY

Weingut Bründlmayer is situated in Langenlois, some 70km north-west of Vienna, upstream along the Danube in the Lower Austrian Kamp Valley. The wooded hills of the Waldviertel protect the vineyards from the cold north-westerly winds. During the day, the sun warms the stony terraces, while at night the fresh, fragrant forest air drifts through the Kamp Valley into the Langenloiser Arena.

### TASTING NOTES

Nuances of white bread, brioche and stewed apricot with generous fruit presence - and charm as well; considerable body, firm and open-hearted, very round and juicy, smooth yellow fruitiness, tingling and balanced, not too sweet, very beautiful filling.

### PRODUCTION NOTES

The grapes are selected in September, when acidity and maturity have reached their perfect point. These grapes are sourced from different chalky parcels in our vineyards which lends the wine freshness and while most of the sites are southeast facing slopes, the wine also receives warmth. The harvested grapes are transported in small cases directly into the cellar, where they are very gently and carefully pressed.



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