



## KERMIT LYNCH WINE MERCHANT

### PATRICK BOTTEX

Country: France

Region: Savoie

Appellation(s): Bugey

Producer: Patrick Bottex

Founded: 1991

Annual Production: 4,000 cases

Farming: Haute Valeur Environnementale (certified)

Website: <https://cerdon-bottex.pagesperso-orange.fr/>



The Bugey is one of the best-kept secrets of France. A geographical crossroads between Savoie, the Jura, Burgundy, and the Rhône, this small region encompasses the mountainous eastern half of the Ain *département*. Situated between Lyon and Geneva, it is not considered a part of Savoie or the Jura, administratively or as a wine region. It is really its own little enclave, home to steep calcareous mountainsides butting up against the western edge of the Alps, and subject to Alpine, continental, and Mediterranean influences to climate.

The slopes of the Bugey were likely first cultivated by the Romans, and later valorized by medieval monks. Still, the region had to wait until 2009 before receiving its own AOC. With less than five hundred hectares planted, production is marginal, but its remarkably steep, stony *terroirs* show immense potential in the hands of ambitious vignerons. Today, Cerdon is considered one of three *crus* within the appellation of Bugey, and the only one whose entire production consists of sparkling wine.

In La Cueille, one of seven high-altitude hamlets surrounding the historic medieval town of Poncin, Patrick and Catherine Bottex—recently joined by their son, Carl—farm the rocky limestone slopes above the Ain River. They have been working five hectares of land since 1991 and produce only a small quantity of their beautiful, intriguing sparkling wine. While a number of grape varieties are permitted in the Bugey, including Altesse, Chardonnay, and Mondeuse, the wines of Cerdon are dominated by Gamay. Chez Bottex, ten percent Poulsard, imported from the Jura just to the north, fills out the blend as a secondary *cépage*. They craft this irresistible low-alcohol rosé using the *méthode ancestrale*, a rare technique that predates the *méthode champenoise*. In the cellar, the grapes are pressed directly after harvest, and the must begins a natural fermentation in *cuve*. When roughly 60 grams of sugar remain, the tanks are cooled down to halt fermentation, and the wine is bottled under crown cap. A secondary fermentation begins spontaneously as the bottles are laid to rest for the winter, until the rising pressure causes fermentation to stop once again, having consumed roughly 20 additional grams of sugar. The bottles are then disgorged and filtered to avoid unwanted refermentations, and bottled under cork. The resulting wine is delightfully refreshing with bright fruit, crisp acidity, a beautiful deep pink hue, and a tantalizing touch of sweetness.

Signature

**BRUT**



### VINEYARDS

Sourced from high-quality, cool climate Northern California appellations, with harvest taking place at night to capture Chandon's signature freshness and brightness.

### VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 60% malolactic fermentation. Secondary fermentation takes place in the bottle via the *Methode Traditionelle*.

### TASTING NOTES

Intense and fresh nose of apple, pear, citrus, almond, and white flowers. Balanced and vibrant palate with lively acidity and biscuity creaminess to complement a long, smooth finish.

### FOOD PAIRING

Salty, nutty, or creamy dishes – Caesar salad, fried chicken, calamari, or popcorn with white truffle oil.

### DID YOU KNOW?

Chandon Brut was the first sparkling wine Domaine Chandon released - in December 1976.



### BLEND

68% Chardonnay  
28% Pinot Noir  
4% Meunier

### APPELLATION

California

### ALCOHOL

12%

### DOSAGE

9.5 g/L

### SUR LATTE AGING

12-15 months

### RESERVE WINE

15%–20%

### ACCOLADES

**94 Points**  
Sommelier Challenge  
**Gold Medal**  
SF Chronicle



GRUET  
BLANC DE BLANCS  
Savage

TOP 100 VALUES  
Wine Spectator

*Founded in 1984, Gruet Winery specializes in Méthode Champenoise sparkling wines. Family owned and run, the New Mexico-based winery produces Pinot Noir and Chardonnay-based sparkling wines and a small collection of still wines, with roots originating from Gilbert Gruet's Champagne house in Bethon, France.*

**WINEMAKING**

Wild. Raw. Savage. Untamed since 1989. Gruet Savage is for the sparkling connoisseur who appreciates bone dry acidity.

**TASTING NOTE**

100% Chardonnay. No Dosage. Gruet Savage NV is a bone-dry sparkler, pale straw in color with a delicate but persistent mousse. The mineral aromas and flavors of bright citrus pair well with oysters, sushi and cream sauces.

**VINTAGE**  
NV

**AVA**  
American

**pH**     **ACIDITY**  
3.05     76 PPM

**ALC**     **RS**  
12%     0.04%

**VARIETY BLEND**  
100% Chardonnay

**FINING**  
Sterile Pads

**FILTERING**  
Diatomaceous Earth

**OAK**  
Bottle Aged

**AGING**  
Aged en Tirage for a minimum of 24 months

PROUDLY PRODUCED IN NEW MEXICO





# MUMM NAPA

Established in Napa Valley in the late 1970s, Mumm Napa follows traditional wine making techniques of its French heritage to create the finest, hand-crafted sparkling wines. Our dedication to quality has been rewarded with accolades and awards over the decades.



## NV CUVÉE M

Cuvée M appeals to sparkling wine aficionados with a bit of a sweet tooth. It is a soft, off-dry sparkling wine that showcases ripe fruit flavors of Napa.

### TASTING NOTES

Cuvée M displays a graceful stream of fine bubbles, a lovely peachy color, and fresh white and yellow stone fruit aromas complemented by notes of wild strawberry, fresh baked bread, vanilla and honey. Layers of ripe peach with subtle hints of mandarin orange combine with crisp citrus tones, leading to a long, creamy finish.

### VINEYARDS

Each harvest, the Cuvée M blend is comprised of the best grapes selected from up to 50 separate vineyards throughout the Napa appellation. The grapes are hand-harvested during the crisp morning hours to ensure they arrive at the winery in pristine condition.

### WINEMAKING

The individual vineyard lots are fermented separately at cool temperatures in small stainless steel tanks to preserve freshness and fruit intensity. An average of 18 months' yeast aging adds complexity, contributing subtle bread dough flavors and layers of creaminess. The wine is then disgorged as a Sec style (3.00% RS) and a dosage added back to balance the wine's acidity. The dosage includes a proprietary blend of late-harvest wines. It rests another three months to fully marry the dosage liquor with the base wine.

### PAIRING SUGGESTIONS

The soft and creamy style of Cuvée M pairs really well with spice food (Indian, Thai, etc). For dessert, pair with lighter options like fresh fruit or angel food cake.

### WINEMAKING NOTES

**BLEND** | 48% Chardonnay, 43% Pinot Noir, 6% Pinot Gris, & 3% Pinot Meunier

**RESIDUAL SUGAR (DOSAGE)** | 3.0%

**STYLE** | Sec

**ALCOHOL** | 12.5%

**TA** | 5.8 g/l

**PH** | 3.20

**TIME EN TIRAGE** | 18 months

**AGING POTENTIAL** | Drink now

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1-800-967-7700 | [mummnapa.com](http://mummnapa.com) | 8445 Silverado Trail Rutherford, CA 94573

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# Cuvée Brut

## Tasting notes



## *Signature cuvée of the House*

50-55% Pinot Noir  
30-35% Meunier  
15-20% Chardonnay  
10-20% reserve wines  
Dosage : 10 g/l

### SEDUCTIVE

Just like a self-assured romantic character with a strong and chatty personality, This champagne teases and allures us with its festive, light-drenched, pale gold shimmer and joyful display of neat, lively bubbles.

### STRAIGHT

Notes of almond and fresh hazelnut accompany the precise ascent of its bubbles. It is lively, subtle and light, leaving a deliciously incisive sensation of smoothness, marked by the pureness of fresh pear and apple and a delicate hint of citrus fruits.

### BRIGHT

A harmonious mixture of bright, crunchy pomelo, blonde grapes and juicy white fruits creates the delightfully surprising sensation of lightness embraced by the structure and depth from the Pinot Noir; all beautifully balanced.



## 2019 SOFIA ROSÉ

Sofia Rosé is a wine of unparalleled beauty. From its shapely, stylized bottle to its delicate fruity essence, this is a wine like no other. When served chilled, its refreshing style makes a delicious partner to light summer fare and savory hors d'oeuvres.

## VINEYARD NOTES

The fruit for our Sofia Rosé is grown in Monterey County, an appellation known for its cool climate and diurnal temperature pattern, where warm daytime temperatures may drop nearly 50 degrees in the evening. This condition extends the growing season and helps the grapes to ripen slowly.

## WINEMAKER'S NOTES

In crafting Sofia Rosé, the grapes are harvested at a lower Brix to ensure the wine remains light in character and pairs well with food. To achieve our signature hue, an elegant shade of salmon pink, the grapes are held in the press for a short period of time until the juice has just the right amount of pigment. Each varietal offers its own unique color to the overall blend. To preserve the aromatic intensity, the wine is fermented at a cool temperature in stainless steel fermenters.

## TASTING NOTES

This vintage, Monterey County was free from intense summer heat. Spring started out chilly and wet, which would suggest a late harvest. Summer experienced consistent warmth, with some fruit was ready for harvest in early September. Our 2019 Sofia Rosé exhibits the hallmarks of an excellent vintage, with bright fresh fruit flavors and outstanding balance between ripeness and crisp natural acidity. Aromatically intense with notes of wild strawberries, cardamom, and lemon peel, the palate is lively and balanced, presenting succulent flavors of tangerine and a hint of stony minerals.



<b>APPELLATION:</b>	Monterey County, California
<b>BLEND:</b>	50% Syrah, 30% Grenache, 20% Pinot Noir
<b>ALCOHOL:</b>	12.8% by volume
<b>pH:</b>	3.35
<b>TOTAL ACID:</b>	0.60g/100ml
<b>RESIDUAL SUGAR:</b>	Dry (0.2% residual sugar)





## KERMIT LYNCH *WINE MERCHANT*

### PATRICK BOTTEX (continued)

Kermit had never heard of Bugey until Marcel Lapierre uncorked a beauty at one of his after-tasting parties. His best memory of drinking it, however, was from an ice chest at a hamburger barbecue on a beach in Hawaii. From the Bugey to Waimanalo!

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Bugey-Cerdon “La Cueille”	90% Gamay 10% Poulsard	Planted between 1960 and 2010	Clay, Limestone	5.66 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

### VITICULTURE / VINIFICATION

- Grapes are harvested by hand
- Made by direct press
- Fermentation is natural
- The wine is bottled partway through fermentation
- After approximately 2 months, fermentation has stopped
- The wine is then re-corked and ready to drink
- Residual sugar varies from year to year, typically around 40-60 g/L, depending on acidity
- All grapes come from a single vintage, but the wine is not vintage-dated