

CAVE MONT BLANC  
GLACIER



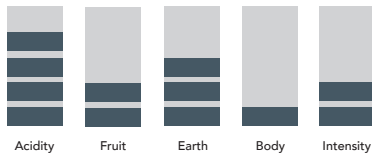
**Grape Varieties**  
100% Ungrafted  
Prié Blanc



**Designation**  
Vallée d'Aoste DOC  
Blanc de Morgex et de la Salle



**Type**  
Metodo Classico  
Sparkling White Wine



**Appearance**

Medium lemon-green.  
Fine and persistent  
bubbles. 6 Atmospheres  
of pressure.

**Nose**

Lemon curd, white button  
mushrooms, grapefruit, jasmine,  
sage, thyme, parsley, baked granite,

**Taste**

Palate is light-bodied. Crisp, light,  
and clean. A fresh mineral finish  
conveys the mountain territory.

**Pairing**

Sashimi, seafood, fried chicken,  
popcorn. Excellent as an aperitif,  
or for the whole meal.



**Soil**

Thin, rocky soils.

**Aspect**

Terraced hillside. Highest elevation  
vineyard in Europe.

**Fermentation**

Base wine is fermented in large  
wooden barrels (20%) and  
stainless steel (80%). Traditional  
second fermentation in the bottle.

**Aging**

Disgorgement not less than after  
20 months.

**Alcohol**

12%

**Critics Score**

92 vinous

**Awards**



4 Grappoli Bibenda



max@bluehousewines.com • 415-310-9598 • www.bluehousewines.com