

UNSWORTH

VINEYARDS

CHARME DE L'ÎLE

A vibrant blend of Sauvignette, Pinot Gris, and Pinot Noir with a smattering of other cool climate grape varieties. Made in the Charmat Method of sparkling wine production, Charme is our local alternative to Prosecco. It is fruit forward on the nose and dry on the palate resulting in a quintessential island bubble!



WINEMAKER:

SEASON	DEGREE DAYS: Multi-Vintage
	HARVEST DATE: Multi-Vintage
VINEYARD	REGION (BC VQA): Vancouver Island
	VARIETY: Sauvignette, Pinot Gris, Pinot Noir
VINIFICATION	FRUIT HANDLING: whole cluster pressed
	FERMENTATION: Stainless steel
	MATURATION: Stainless steel
	CLOSURE: Cork
TECH INFO	ALCOHOL PERCENTAGE: 11.5%
	pH: 3.16
	TITRITABLE ACIDITY: 7.5 g/l
	RESIDUAL SUGAR: 6.5 g/l
	FREE SO ₂ : >10 mg/l
	TOTAL SO ₂ : 65 mg/l



CHARME DE L'ÎLE

SKU: 671289

UPC: 626990160977



info@unsworthvineyards.com

250.929.2292

unsworthvineyards.com