



**CREMANT CLASSIC** is our most formidable traditional method sparkling wine - the most richly fruited, full bodied sparkling wine we make.

This multi-vintage blend is produced entirely from estate grown vignoles grapes from our Cremant vineyard, which are hand-harvested and whole-cluster pressed. Only the initial, gently pressed fractions of the juice are used for this cuvee [the harder-pressed juice, which contains more phenols, tannins and acids, is reserved for table wine]. After fermentation in stainless steel the young wines are blended with older, reserve wines which have been held in oak before being bottle fermented and then aged en tirage before disgorging.

Finished with a Brut dosage (0.8 % residual sugar) the wine has flavors of orchard fruits, lemon cream and toasted nuts and is rich and rounded on the palate with a lingering nutty finish.

## REVIEWS & MEDALS

**GREAT LAKES WINE COMPETITION**  
Double Gold Medal

**TASTINGS**  
89 - Highly Recommended

**THE WINE ADVOCATE** - Issue 126 - 88  
"spicy, creamy nose...flavors of mocha, toast, and hints of pear"

**MICHIGAN STATE FAIR**  
Best of Show  
Gold Medal

## TECHNICAL INFORMATION

**CEPAGE:** Estate Vignoles 100%

**APPELLATION:** Leelanau Peninsula

**TIRAGE AGEING:** 30 months minimum

**DOSAGE:** Brut [0.8% RS]

# L. MAWBY

4519 S. ELM VALLEY RD  
SUTTONS BAY, MI 49682

PHONE: 231 • 271 • 3522

FAX: 231 • 271 • 2927

EMAIL: [INFO@LMAWBY.COM](mailto:INFO@LMAWBY.COM)

WEB: [WWW.LMAWBY.COM](http://WWW.LMAWBY.COM)