

# Gloria Ferrer

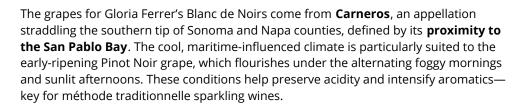
A radiant sparkling wine with bold personality, this Blanc de Noirs captures the red fruit charm of Pinot Noir grown in the cool Carneros fog.



# Blanc de Noirs Rosé o

California, USA

### Region and Vineyards



On the estate's Carneros property, **over 21 different clones of Pinot Noir and Chardonnay** are cultivated. This clonal diversity adds both aromatic complexity and structural refinement. The combination of low-yielding vineyards, meticulous canopy management, and precision viticulture ensures vibrant fruit character and consistent quality across vintages.



This cuvée is composed of **90% Pinot Noir and 10% Chardonnay**, all **hand-harvested** and gently **whole-cluster pressed** to preserve freshness and nuance. After a **cool stainless steel fermentation** (13–16°C), the wine undergoes secondary fermentation in bottle and is aged **three years on the lees**, developing autolytic richness and creamy texture.

With a dosage of **12.6 g/L**, and a total acidity of **7.0 g/L** (pH: 3.16), the Blanc de Noirs finds an elegant balance between fruit intensity and freshness. The **12.5% ABV** offers a seamless and approachable structure that remains vibrant and food-friendly.

### **Tasting Notes**

- Color: Light salmon-pink with brilliant clarity and persistent, lively bubbles.
- **Aroma**: Bright notes of wild strawberry and black cherry, laced with vanilla and subtle spice.
- **Palate**: Lush and creamy with flavors of ripe cherry, lemon zest, and cola. A textured mouthfeel leads into a long, clean finish with hints of citrus and toasted spice.



Alcohol :12,50 %

Composition: 90% Pinot Noir, 10%

Chardonnay







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### Did you know?

Gloria Ferrer's Blanc de Noirs was **one of the first méthode traditionnelle sparkling wines made from Pinot Noir in Carneros**. Its name—"white from blacks"—refers to the white sparkling wine made from predominantly red grapes, showcasing the potential of Pinot Noir as a base for elegant sparkling expressions outside of Champagne.

#### Wine Pairing Ideas

- **Roasted pork with plum sauce**: The wine's sweet cherry notes harmonize beautifully with fruit-forward glazes.
- **Thai cuisine with chili and lemongrass**: Its fruity profile balances spice while refreshing the palate.
- Foie gras with persimmons and hazelnuts: A rich and decadent pairing elevated by the wine's effervescence and acidity.
- **Triple-aged Gouda or hard aged cheeses**: The creamy texture and nutty undertones in both wine and cheese create a savory synergy.



#### Wine Enthusiast (WE): 90 Points (0)

This sparkling wine is a blend of 92% Pinot Noir and 8% Chardonnay. Pale peachy-pink in color, it is balanced and fruity, displaying tones of strawberry, lemon and wet stone.



#### Wines & Spirits (W&S): 90 Points (0)

This isn't complex, but something about its sweet, sunny fruit and gentle precision feels properly Californian. The texture is soft and polished, lasting on a clean chamomile scent that will keep you coming back for more.



#### Decanter (DCT): 90 Points (0)

With more than 40 different Pinot and Chardonnay clones planted on the 138ha estate, this traditional-method sparkling (92% Pinot Noir) maintains an admirable consistency that sees fresh red fruit characters mingle with soft citrus and creamy vanilla. Plush and polished mid-palate, the finish has crisp lines and an engaging elegance.



