



# House of Arras

Crafted by Australia's sparkling benchmark, this non-vintage cuvée delivers immediate pleasure: citrus lift, brioche nuance, and saline snap wrapped in a fine, creamy bead and effortless balance.



## Blanc de Blancs o

Tasmania, Australia

### Region and Vineyards

Tasmania's singular GI sits in the path of the Roaring Forties, yielding a cool maritime climate with long, even ripening—perfect for high-acid, finely textured sparkling bases. A by Arras draws predominantly from **Pipers River**, with additional components from Derwent, Tamar, Coal River and East Coast sites. The result is a palette of aspects and mesoclimates that layers citrus purity, apple/pear crunch, and subtle coastal salinity into the final blend.

House of Arras is based at Pipers River and sources across the island to compose its non-vintage style each year. The region's reputation for world-class fizz is now firmly established, underpinned by meticulous vineyard selection and Tasmania's naturally high acidity and low pH—key to finesse and age-worthy structure in traditional-method wines.

### Winemaking

This cuvée is bottle-fermented in the traditional method. The base wine is a precise blend of 47.8% Pinot Noir, 41.9% Chardonnay, 9.8% Pinot Meunier with minute accents of Shiraz (0.3%) and Riesling (0.1%). About **20%** of the base sees oak; the remainder ferments in stainless steel. Dosage is c. **10.6 g/L**; alcohol 12.5% (figures vary by disgorgement).

Lees ageing is typically extended for the category—around **30 months** on tirage for recent releases—building a fine mousse, pastry complexity, and seamless texture before disgorgement. The non-vintage composition and reserve-wine inputs allow Arras to sustain a consistent, house-signature balance of vibrancy and autolytic depth.

### Tasting Notes

- **Color:** Pale to medium straw with a bright gold lustre; very fine, persistent bead.
- **Aroma:** Brioche, nougat and a whisper of forest floor over lemon oil, crisp apple and a light sea-spray salinity.
- **Palate:** Creamy yet taut; lychee and citrus pith meet natural yoghurt, fresh sourdough and oyster-shell notes. Poised Brut balance, silken texture, and a long, chalk-salt finish.

Alcohol :12,50 %

Composition: 48% Pinot Noir, 42% Chardonnay, 10% Pinot Meunier



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### Did you know?

House of Arras—founded in **1995** by Ed Carr—has become **Australia's most awarded sparkling** producer; the very name "Arras" signifies a "rich tapestry," a nod to the multi-parcel, multi-season artistry behind each cuvée.

### Wine Pairing Ideas

- **Fresh oysters:** Saline minerality and brisk acidity mirror the oyster's brine, while the creamy mousse echoes its texture.
- **Tempura prawns:** The fine bead and citrus line cleanse delicate fry, accenting sweetness in the prawn.
- **Roast chicken with lemon and thyme:** Autolytic notes (brioche, nutty hints) dovetail with roast flavours; acidity lifts the jus.
- **Triple-cream cheese:** The wine's cut and bead slice through richness, while pastry tones complement the cheese's butterfat.



#### Robert Parker (RP) : **91 Points** (0)

*The NV Blanc de Blancs in front of me today is a blend of vineyards around Tasmania. It spent two and a half years on the lees. Like all their wines, 100% of this wine went through malolactic fermentation, and 10% of the cuvée spent time in older oak. The dosage is tailored to each cuvée, and this is five grams per liter of residual sugar. On the nose, this is all coated cashews and salted white pineapple. On the palate, the wine is fresh and creamy, with enoki mushrooms, crushed shells, white flowers and brine. Lovely, lovely wine. 12.9% alcohol, sealed under cork.*



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