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2003 Vintage Brut



Our 2003 Vintage Brut is expertly crafted from a blend of 40% Chardonnay and 60% Pinot Noir grapes and has been made using the traditional methode champenoise technique (matured on lees in the bottle for approximately 5 years and then hand degorged).

2003 was a cooler year than other vintages. This is reflected in this wine's elegant, youthful and refined texture. Subtle toffee, nougat, honey almond and brown sugar make up the bouquet. The palate has excellent length and is supported by lean yeasty truffle characters and a fine lemony finish. This wine was recently degorged and will soften with some bottle age. We recommend very cool cellaring conditions and served within two years of purchase for best results.

Colour:	Light gold
Bouquet:	Honey, lemon, nougat
Palate:	Elegant and fresh with a dry clean finish
Temperature:	2-3°
Food:	Natural oysters
Cellar:	Drink within 1-2 years of release date
Date Tasted:	6 July 2008

WINEMAKING IS AN ART AS WELL AS A SCIENCE. BUT THERE IS MORE TO IT THAN THAT. BEHIND EVERY BOTTLE OF STEFANO LUBIANA WINE, THERE LIES A LEGACY OF 5 GENERATIONS OF LUBIANA FAMILY WINEMAKING. A LEGACY OF LABOUR AND LOVE – FOR ALL TO ENJOY.