

## WINE RECOMMENDATION

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### Gruet Winery

#### **NV Methode Champenoise Brut (New Mexico)**

With the idea of producing a sparkling wine in the early 1980s, Gilbert Gruet of the Champagne House Gruet et Fils decided to plant an experimental vineyard in New Mexico. He dedicated it to Pinot Noir and Chardonnay exclusively.

High altitude and sandy-loamy soil proved to offer a retention of grape acidity and the ability to grow without the use of pesticides.

With a delicate mousse, Gruet's classic Brut blend of 75 percent Chardonnay and 25 percent Pinot Noir showcases varietal Chardonnay aromas of green apple, citrus and tropical fruit. While en tirage for 24 months, this sparkler developed intriguing toasty notes, roundness on the palate from the Pinot Noir component and good length, creating a pleasurable, extended finish that remains crisp and refreshing while simultaneously rich and complex.

It's a lovely aperitif pour on its own or matched with a first course of delicate white-fleshed fish.

Reviewed March 4, 2008 by [Eleanor & Ray Heald](#).

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### THE WINE

**Winery:** [Gruet Winery](#)

**Vintage:** NV

**Wine:** Methode Champenoise Brut

**Appellation:** [New Mexico](#)

**Grapes:** [Chardonnay](#) (75%), [Pinot Noir](#) (25%)

**Price:** \$13.50

### THE REVIEWER



#### **Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.