

Obvious Wines

No 05 French & Bubbly

THE FACTS

COUNTRY: France

REGION: Loire

CEPAGE: 100% Chardonnay

WINEMAKING: Traditional Method with no preliminary crushing, the grapes are subject to gentle pressing. The first fermentation takes place in vats for 10 to 20 days at 18° - 22° C. The result is a base wine of fermented must. The second fermentation takes place in the bottle. The addition at this stage of a blend of sugar and yeasts - the liqueur de tirage - gives the wine its effervescence. The bottles are placed on laths in the wine cellar for a minimum of 9 months according to wine type. The final stage is to disgorge the wine in order to eliminate the yeast deposit trapped in ice in the neck of the bottle. Full Champagne-Method production. Cellar-aged for 24-months Sur Latte.

AGING: Cellar-aged for 24 months Sur Latte

THE STORY

Created by reformed "wine-snob" originally from Champagne, France, founder Brice Baillie noticed a gap between an overall growing interest and love for Boutique, Vegan & Eco-friendly wines, yet high level of intimidation towards selecting and discussing them.

In 2018, he decided to create an accessible and playful brand that still checked all the necessary boxes of high-quality, eco-conscious wine. So, he got to work cold-calling wineries in California to identify those who were open to partnerships and met his criteria. Eventually, he got a bite, and Obvious Wines was born.

THE ADJECTIVES

OVERALL: French & Bubbly

AROMAS / FLAVORS: White fruits, brioche

MOUTHFEEL: Elegant & fresh

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Crab cakes, strawberry parfait, parties

