

# Idée Fixe Premier Brut

MÉTHODE TRADITIONNELLE | BLANC DE BLANCS

An elegant, expressive and distinct Margaret River Blanc de Blancs made at a new dedicated sparkling house in the region's south.

Idée Fixe Premier Brut is crafted from house-grown Chardonnay, handpicked from a specialty vineyard in Karridale. Calcareous soils, persistent cloud and biting cold winds from the Southern Ocean are favoured by our unique clones of Chardonnay. Heritage at Vasse Felix provides an intimate understanding of Chardonnay growing and winemaking.

Share our decades-long fixation in its new era, as Idée Fixe Premier Brut.



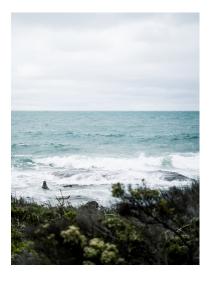
### Elegant.

Idée Fixe is crafted from the premium, free-run cuvée of handpicked Chardonnay, and meticulous méthode traditionnelle winemaking. Elegant in form, it bursts with crisp apple, vibrant lemon pith, citrus blossom, almond meal and nougat. Focussed minerality and a fine, invigorating mousse create a delicious palate where fruit purity and savoury complexity achieve delightful harmony.



#### **Expressive.**

The Premier Brut's natural personality is celebrated through a myriad of sensory characters. This reflects a conscious decision to make base wine of great integrity, to be accentuated with bubbles. Small batch fermentation and maturation (including some French oak) was sensitive to the lauded 2018 Chardonnay vintage to support this. A wine of depth and intrigue is confirmed through generous aromas and expansive flavours that evolve in the glass over time.



## Distinct.

The unmistakeable DNA of southern Margaret River Chardonnay and its cool, coastal influence runs through the Premier Brut's core. This is reflected in notes of nori, samphire and a sea breeze-like freshness. A moreish saline palate, with extraordinary persistence invites a new spectrum for creative food pairing possibilities, especially with fresh local seafood, such as Augusta abalone or dhufish.



#### PREMIER BRUT TECHNICAL INFORMATION

VARIETIES 100% Chardonnay ALCOHOL 12.0% RELEASE DATE September 2020 CELLARING 18-24 months

REGION Margaret River RESIDUAL SUGAR 4.8g TIME ON LEES 20+ months VINTAGE 2018

