

Marilyn Monroe™

MARILYN MONROE

Blonde de Noirs

CUVÉE ELEVEN

NORTH COAST SPARKLING WINE



WINEMAKER NOTES

This sparkling wine was made in the traditional méthode Champenoise. Aromas are a combination brioche and a hints of berry, with bright citrus. The fine mousse brings along these notes in the mouth. Lingering finish of citrus, raspberry and toast that begs for another taste.

THE VINTAGE

We had a warm and dry spring and that created ideal conditions for flowering and fruit set. There was only one heat spike during the summer otherwise the temperatures were consistent which is very good for producing quality grapes. Harvest was earliest in years so the grapes were harvested in early September.

THE PHOTO

Marilyn Monroe Rarely seen glamour photograph by Bruno Bernard, known as Bernard of Hollywood, taken in 1952.

PAIRING

This wine is a perfect evening starter before any meal or pair it with smoked salmon, cheeses, or go all out and have some Caviar.



UPC: 852600004021

Grapes: Pinot Noir & Chardonnay
Appellation: North Coast
Harvested: Early September
Sugar: Dry
Alcohol: 12.5%
Suggested Retail: \$40.00
Fermented in the Bottle

Drink One

Gift One

Collect One

www.marilynwines.com

Toll Free 866-669-4637