



## MOORILLA MUSE EXTRA BRUT METHODE TRADITIONELLE 2013

Drawn from well-ripened fruit from our traditionally low-yield plantings in the north, this apertif-style spent four years on lees, and it's all about light, soft fruit and balanced sweetness to start, before it rounds gently into a mixed orchard sprinkled with baked goods—a harvest pie with toasted almonds and custard. Finishes, long, dry, and bright. Built for long-term cellaring, expect it to get softer, rounder (plus more toast and honey character) the longer it's down.