



Chateau de Fleur Champagnette

Non-Alcoholic Carbonated Grape Beverage

HARVEST

Composed entirely of French Colombard, a relative of the noble Chenin Blanc grape, Weibel Family Vineyards & Winery's Chateau de Fleur is crafted by gently crushing the grapes to allow the free-run juice pool into stainless steel tanks where it is slightly sweetened and naturally carbonated. The fruit for Chateau de Fleur is grown in the fertile vineyards of the San Joaquin Valley, planted with a traditional 10-foot vine-row spacing to maximize exposure to the sun and ripening. Very little canopy management is necessary for French Colombard, which bears good yields and has extremely healthy growth patterns. The soil composition of the vineyards consists of rich loam with alluvial deposits of granite sources, which aids in natural drainage and good root penetration.

French Colombard is the second most widely planted wine grape in California; it is known for its ability to retain a natural crispness with full but neutral flavors. It is a singular grape that has purity in the fruit flavors, and provides a vinicultural canvas for skilled winemakers to work with in creating cuvées for sparkling wines.



TASTING NOTES

Weibel Vineyards & Winery's Chateau de Fleur has a light, straw yellow color with an effervescence producing pronounced ribbons of bubbles, and aromas of ripe, fresh grapes. On the palate, Chateau de Fleur is sweet with refreshingly green apple and ripe pear flavors, followed by a crisp, clean finish. Festive for all occasions – from parties to picnics – Chateau de Fleur is a natural choice for your entertaining and celebrations that includes all age groups.