



2021 Blanc de Blanc

OKANAGAN VALLEY, BC VQA

Lively bubbles and a delicate blend of yellow apple, brioche and subtle salinity, offering a bright, elegant expression of Chardonnay from an exceptional vintage.

Winemaking Notes

Crafted using the Traditional Method, to ensure excellence.

VINIFERA: Crafted exclusively from 100% Chardonnay, this Blanc de Blanc sparkles with purity and precision, showcasing the finesse and elegance that only this noble grape can offer.

FERMENTATION: The malolactic process was employed to soften acidity, adding layers of complexity and roundness.

AGING: The wine was aged on lees for 28 months, contributing to its rich, toasty profile.

DOSAGE: 6.5 grams per liter applied, using Chardonnay to maintain a harmonious balance between brightness and depth.

PRODUCTION DETAILS:

Total Production: 230 cases

ALC: 12%

TA: 7.9

RS: 6.4

PH: 3.07



Translating Tradition

The word Clann, meaning “family” in the Celtic language, graces the front of the label in the ancient Ogham script, symbolizing the deep bonds that unite generations.

Just as family roots run deep, so too does the craftsmanship in each bottle, paying homage to the tradition, unity and love that Clann represents. This sparkling wine honours the spirit of togetherness, inviting you to celebrate the connections that endure, generation after generation.

AILM
ESTATE

