



Brut

OKANAGAN VALLEY, BC VQA

Discover the freshness of our Ailm Brut—where South Kelowna’s cool climate meets artistic ingenuity. Lively and crisp, this traditional method sparkling delivers citrus and pear on the palate and a soft, creamy mouthfeel with a clean, refreshing finish. Perfect for pairing and sharing with those near and dear.

Winemaking Notes

Crafted using the Traditional Method, our Ailm Brut undergoes a meticulous process to ensure excellence.

FERMENTATION: The base wine is fermented separately in stainless steel, preserving its fresh and clean profile. Malolactic fermentation was completed to soften the acidity and add complexity.

BLENDING: The final blend is a careful composition of 57% Chardonnay, 33% Pinot Noir, and 10% Pinot Meunier ensuring harmonious balance.

AGING: Aged on lees for over 24 months to develop depth and toastiness.

DOSAGE: The dosage consists of Chardonnay and 7.5 grams/litre of sugar, enhancing the wine’s refined profile.

PRODUCTION DETAILS:

Total Production: 490 cases

Oak Aging: None

Oak Profile: N/A

Peak Drinking Window: 2024–2029

ALC: 12%

TA: 7.9

RS: 7.5

PH: 3.15



Translating Tradition

The Meaning of Sláinte – The Ailm Estate Brut carries a word at its core that speaks to the soul of celebration—Sláinte—inscribed in ancient Ogham script on the front label. Meaning “health” in Irish, Sláinte is more than a toast; it is a wish for well-being, connection, and joy shared in good company.

This spirit of warmth and welcome reflects the essence of Ailm—an invitation to pause, raise a glass, and mark both the everyday and the extraordinary. In honouring the Celtic roots of our name, this wine embodies not only tradition but the simple, enduring beauty of coming together.

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ESTATE