



## BLUET MAINE WILD BLUEBERRY SPARKLING WINE

Bluet is made from a 100% Maine wild blueberries. This is a bone dry wine of moderate alcohol with nothing added other than yeast and the *liqueur de tirage* to produce effervescence by the Charmat Method of secondary fermentation.

**Bluet** tastes like wild blueberries yet is not a blueberry jam sweet wine. **Bluet** defies expectations as a one-of-a-kind, dry, naturally sparkling wine with subtlety and complexity. **Bluet** lives in a world between cider and fine wine. Bluet is unique.

### **Ingredients:**

100% Maine WILD blueberries, yeast, liqueur de tirage

### **TWO POUNDS**

of Maine wild blueberries in every bottle  
Wild blueberries have twice the antioxidants of "grocery store" hybridized blueberries as they grow wild and dark

### **7% alcohol**

Not chaptalized nor back-sweetened  
BLUET IS BONE DRY

### **3.5 pH**

Wild blueberries have great natural acidity  
BLUET IS PURE and NATURAL

WHY BLUET? With low sugar (compared to grapes), high acidity, and moderate tannin, wild blueberries naturally make a well balanced and refreshing sparkling wine. Fermentation transforms the character of blueberries and unlike jam or pie, Bluet is subtle and dry, making for an excellent pallet refresher to enjoy with charcuterie as the bright acidity and bubbles work nicely with salt and fat. Bluet is also often mixed in cocktails: try it in a French 75 or mix 4 to 1 with triple sec over crushed ice.

*Bluet is best served CHILLED*