

Idée Fixe Premier Brut

MÉTHODE TRADITIONNELLE I BLANC DE BLANCS

An elegant, expressive and distinct Margaret River Blanc de Blancs made at a new dedicated sparkling house in the region's south.

Idée Fixe Premier Brut is crafted from house-grown Chardonnay, handpicked from our specialty vineyard in Karridale. Here, rare quartz based soils, persistent cloud and biting cold winds from the Southern Ocean are favoured by our unique Chardonnay clones. Heritage at Vasse Felix provides an intimate understanding of Chardonnay growing and winemaking.

Share our decades-long fixation in its new era, as Idée Fixe Premier Brut.



Elegant.

Idée Fixe is crafted from the premium, free-run cuvée of handpicked Chardonnay, and meticulous méthode traditionnelle techniques. A light, elegant form is revealed in the fine, even bead and the brilliant pale lemon hue. The delicate mousse is carried by a refined structural balance of phenolics and minerality, revealing an enticing palate with citrus-driven acidity, layered freshness and textural finesse.



Expressive.

The Premier Brut celebrates the fruit's personality through the conscious direction to make a base Chardonnay of integrity, accentuated with méthode traditionnelle bubbles. Ideal ripening conditions in Karridale supported Chardonnay development with vivid natural acidity and delicate flavour ripeness lending perfectly to sparkling wine making. A wine of intrique and expansive aromas evolves in the glass over time.



Distinct.

The unmistakable DNA of southern Margaret River Chardonnay and its cool, maritime influence runs through the core. A delicate layer of coastal Rosemary gives way to subtle notes of oyster shell, wet stone and ocean mist. Hints of yellow plum and golden kiwi add a gentle richness, while zesty lemon and crunchy Granny Smith apple drive freshness through the mid-palate. A fine sea foam mousse dances gracefully, unfolding into a long chalky finish with lingering citrus brightness and mineral tension.



PREMIER BRUT TECHNICAL INFORMATION

VARIETIES
100% Chardonnay

ALCOHOL 12.0% RELEASE DATE
June 2025

CELLARING 24-36 months

REGION Margaret River DOSAGE 5.1 g/L TIME ON LEES 19+ months

VINTAGE 2023

