

FICHE TECHNIQUE

Vineyards

Location

Grapes sourced from a number of sites across Southern England

Soils

A variety of soil profiles but mainly chalk, clay and sand

Harvest Period

September/October

Harvest Method

100% handpicked

Winemaking

Processing

Whole bunch pressed and fermented in a mix of stainless steel and French oak

Disgorgement date

April to June 2018

Lees ageing

Minimum of 36 months

Technical Analysis

Blend

47% Chardonnay
38% Pinot Noir
15% Pinot Meunier

Alcohol

12%

Dosage

7g per litre

pH

3.04

CLASSIC CUVÉE 2014

Growing Season

2014 is a vintage that will be looked back on fondly. Budburst was earlier than normal and the weather stayed warm and dry through to the end of June allowing a very even flowering. Some welcome rain arrived in August and it became increasingly clear that we had a large harvest on our hands. Picking started towards the end of September and ran into October with large yields of quality fruit sent to press.

Tasting Notes

An exceptional English sparkling wine with elegance and finesse. Rich, yet pale straw lemon in colour. Notes of citrus fruit and cooked apples are layered with a toasty richness and hint of truffle. Delicate bubbles linger on the palate leading to a beautifully balanced finish. This wine is drinking well now but will undoubtedly, continue to improve with additional bottle age.

Reviews

“This sparkling wine is a delicious blend of 47% Chardonnay with 38% Pinot Noir and 15% Pinot Meunier that exudes spice, truffle and baked bread aromas followed by a dry (7g/l) but rounded and creamy palate with overtones of caramelised nuts.”

Susie Barrie MW, susieandpeter.com.

Awards

In Wine GB Awards 2019:

- *Gold Medal*
- *Best Classic Cuvée Vintage Trophy*
- *Newcomer of the Year 2019 Trophy*
- *South East Wine of the Year Trophy*

