

TWENTY EIGHTEEN
BLANC DE MEUNIERS,
DOWN FIELD VINEYARD



Light straw in colour with a delicate mousse, the wine shows fresh strawberry and peach melba notes on the nose. On the palate, there's lots of vibrant red fruit notes of wild strawberry, cranberry and raspberry, with red apple and white peach, alongside floral hints of rose petals with red cherry pie and soft spice from the ageing on lees. Delicate and elegant; a beautiful expression of Pinot Meunier.

Food Pairing: A delicious match with beetroot cured salmon, slightly spiced fried chicken or a piece of aged Comté.

VINTAGE REPORT

Good levels of winter rainfall left the soil in optimum condition for the upcoming season. Bud burst in mid-April was followed by a period of abundant warmth and early flowering in June. In early August the fruit was thinned, and 50% dropped, to intensify flavour and concentration as well as ensure optimum quality. Warmth and sunshine from June to September meant the fruit was of an outstanding quality and picked at the perfect time.

VINEYARDS

Location:

Our own Gusbourne Down Field vineyard on a South facing ancient escarpment near Goodwood in West Sussex.

Soils:

Predominantly chalk soils with flint loam in the South Downs in West Sussex.

Microclimate:

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.

Pruning Method:

Single or double guyot. Dependent upon each individual block.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 24-36 hours.

Fermentation:

10 days at 18-20 degrees celsius using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Bottling Date:

June 2019.

Lees Ageing:

47 months.

ANALYSIS

Grape Variety:

100% Pinot Meunier.

Alcohol:

12%

Titratable Acidity:

7.8 g/l

Residual Sugar:

4.0 g/l

pH:

2.96