

TWENTY THIRTEEN  
BLANC DE BLANCS  
LATE DISGORGED



Golden straw colour in the glass, with a delicate mousse. On the nose the wine is brimming with zesty fruit; green apple, fresh lemon and a more perfumed, floral note alongside freshly baked bread and toasted nuts. The palate is highlighted by more orchard and citrus fruits, and a distinctive salty, saline minerality. A creamy texture and more developed notes of pastry, lemon tart and toasted nuts from extended ageing on lees, lead to a long, complex finish.

Food Pairing: Seafood and fish: Dressed crab, barbecued sea bass with fennel and lime, crispy courgette flowers with goats cheese.

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## VINTAGE REPORT

A cool spring resulted in a later than usual start to the season. Once bud burst was underway growth was consistent and strong. Good temperatures in early July meant that flowering was successful and relatively quick. Harvest commenced slightly later than usual, due to the late spring, but produced excellent fruit of a very high quality.

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### VINEYARDS

**Location:**

Our own Gusbourne vineyards on South facing ancient escarpments in Appledore, Kent.

**Soils:**

Largely clay, with subsoils including sand and seashells in Kent.

**Microclimate:**

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

**Pruning Method:**

Double guyot.

**Harvest Period:**

October.

**Harvest Method:**

Hand picked.

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### 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 with a small percentage fermented in old oak barrels for complexity.

**Bottling Date:**

June 2014.

**Lees Ageing:**

Minimum of 102 months.

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### ANALYSIS

**Grape Variety:**

100% Chardonnay.

**Alcohol:**

12%

**Titrateable Acidity:**

10.9 g/l

**Residual Sugar:**

9.5 g/l

**pH:**

3.04