

TWENTY SIXTEEN  
BLANC DE BLANCS



20

16

Pale golden in colour, with a fine mousse. The nose is full of ripe citrus, pink grapefruit and pear, with white floral notes. On the palate, the wine shows generous fruit flavours, highlighting ripe lemon, nectarine and crunchy green apple, with a flinty, saline minerality. Toasted brioche, shortbread and hazelnut notes build layers of complexity, adding to an elegance and energy that combine to create a beautiful example of Blanc de Blancs.

## VINTAGE REPORT

A mild spring resulted in a mid-April bud burst. The weather during flowering was warm and dry resulting in abundant fruit being set. Early August saw 50% of fruit dropped to intensify flavour and concentration. Harvest began in early October and resulted in fruit of exceptional quality.

### VINEYARDS

**Location:**

Our own Gusbourne vineyards on a South facing ancient escarpment in Appledore, Kent and near Goodwood in West Sussex.

**Soils:**

Largely clay, with subsoils including sand and seashells in Kent, and 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 C 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:**

2-5 May 2017.

**Malolactic:**

100%

**Lees Ageing:**

Minimum 42 months.

### ANALYSIS

**Grape Variety:**

100% Chardonnay.

**Alcohol:**

12%

**Titrateable Acidity:**

7.9g/l

**Residual Sugar:**

8.3g/l

**pH:**

3.01