

TWENTY FOURTEEN  
BLANC DE BLANCS



Bright golden in colour, with aromas of preserved lemon, ripe pear and brioche. The palate is rich and elegant, with candied citrus, stone fruits and toasted hazelnuts. A complex wine with attractive mineral notes and a long, rounded finish.



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## VINTAGE REPORT

An early bud burst was followed by good weather through until the end of June resulting in successful flowering. Much needed rain in August helped compensate for the dry conditions earlier in the year. This ensured a fruitful and early harvest which was completed by 7th October.

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### VINEYARDS

**Location:**  
South facing ancient escarpment in Appledore, Kent.

**Soils:**  
Clay and sandy loam.

**Microclimate:**  
Warm and dry with close proximity to the coast.

**Pruning Method:**  
Double guyot.

**Harvest Period:**  
September.

**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 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:**  
21st/22nd April 2015.

**Malolactic:**  
100%

**Lees ageing:**  
Minimum 42 months.

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### ANALYSIS

**Grape variety:**  
100% Chardonnay.

**Alcohol:**  
12%

**Titrateable acidity:**  
7.6g/l

**Dosage:**  
7g/l

**pH:**  
3.08