

TWENTY TWENTY
BRUT RESERVE



Bright golden in colour, with a fine, delicate mousse. The nose shows ripe stone fruits, honeyed citrus, and toasted almond. The palate brims with ripe citrus and orchard fruit notes of pear and red apple, with hints of white peach and raspberry.

Soft spice, toasted nuts and custard tart notes sit alongside the generous fruit character, leading to a long, focused, mineral finish.

Food Pairing: Fresh seafood, white fish and cheese. Why not try pan seared scallops, a classic lobster roll or welsh rarebit.

VINTAGE REPORT

Mild spring temperatures resulted in budburst at the start of April. Shoot development was favourable through the early part of the season with warm temperatures creating steady growth towards flowering, which began in early June. Completion of flowering by end of June set us up well for a mid to late September start to harvest. Weather during ripening remained dry and ideal temperatures allowed for near perfect build of sugar levels and flavour profiles. Harvest commenced at the end of September and was complete by early October.

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:

Double guyot.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 24 hours.

Fermentation:

10 days under 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 2021.

Lees Ageing:

Minimum of 25 months.

ANALYSIS

Grape Variety:

Chardonnay 76%,
Pinot Noir 14%,
Pinot Meunier 10%.

Alcohol:

12%

Titrateable Acidity:

8.2 g/l

Residual Sugar:

8 g/l

pH:

3.00