

TWENTY NINETEEN  
BLANC DE BLANCS



Pale gold in colour with a fine, persistent mousse. The nose brims with bright citrus notes of ripe lemon and orange peel, along with green apple and Williams pear. On the palate, the wine is focused and elegant, driven by more citrus and orchard fruits, with stone fruits notes of white peach. The fruit sits alongside a richer, pâtisserie character of toasted nuts, brioche and lemon meringue pie. The mouthfeel is linear and fresh, leading to a zesty mineral note on the long finish.

Food Pairing: A natural pairing with seafood, like oysters or a platter of fruits de mer. It also works well with a warm goats cheese tart.

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## VINTAGE REPORT

Winter rains enabled the vines to take full advantage of good soil moisture levels during spring growth. This was topped up during the season by regular rainfall, which helped to maintain optimum levels of nutrition in the vines. Dry and warm weather at the end of June allowed for successful flowering over a short period of time, resulting in even fruit-set. Good weather in August continued uniform fruit development across the vineyards. Slightly cooler weather in September and October allowed for a slow ripening period that created the composition of varied and complex flavour profiles. Harvest commenced at the end of September and was complete by the middle of October.

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### 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:**

September to October.

**Harvest Method:**

Hand picked.

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### WINEMAKING

**Processing:**

Whole bunch pressed and naturally settled for 12-24 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:**

June to July 2020.

**Lees Ageing:**

Minimum 39 months.

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### ANALYSIS

**Grape Variety:**

100% Chardonnay.

**Alcohol:**

12%

**Titrateable Acidity:**

9.0 g/l

**Residual Sugar:**

7.5 g/l

**pH:**

2.96