

TWENTY EIGHTEEN
BRUT RESERVE
MAGNUM



Bright golden in colour with a fine, delicate mousse and aromas of ripe orchard fruits, peach and mandarin. The palate is dominated by orchard and citrus fruits, with orange peel, lemon curd and ripe pear, alongside stone fruits and hints of ginger. The wine shows rich, bold fruit notes followed with notes of toasted brioche, apple tarte tatin and sweet spice, leading to a long, complex finish.

Food pairing: Pan-fried turbot with lemon hollandaise and toasted cobnuts, or stuffed courgette flowers with ricotta and honey.

VINTAGE REPORT

Good levels of winter rainfall left the soil in optimum condition for the upcoming season. Bud burst in mid-April was followed by a period of abundant warmth and early flowering in June. In early August the fruit was thinned, and 50% dropped, to intensify flavour and concentration as well as ensure optimum quality. Warmth and sunshine from June to September meant the fruit was of an outstanding quality and picked at the perfect time.

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 hours.

Fermentation:

10 days at 18 - 20°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 2019.

Lees Ageing:

Minimum 38 months.

ANALYSIS

Grape Variety:

35% Chardonnay,
19% Pinot Noir,
46% Pinot Meunier.

Alcohol:

12%

Titrateable Acidity:

9.1g/l

Residual Sugar:

8.9g/l

pH:

2.98