

TWENTY SEVENTEEN
BLANC DE BLANCS
COMMANDERS VINEYARD



Pale straw in colour, with fine beads of bubbles in the glass. The nose is vibrant and open, showing beautiful notes of lemon, green apple and blossom. The palate is dominated by ripe citrus and stone fruit character, with fresh pastry, hazelnut and ginger notes building complexity as the wine opens up. There is a striking minerality behind the fleshy, riper fruit notes, leading to a long, persistent finish.

Food pairing: Fish and shellfish work particularly well. Try razor clams with garlic, chilli and lemon, fish and chips, or courgette flowers with ricotta and mint dressing.

VINTAGE REPORT

The end of March saw budburst beginning two weeks earlier than usual for the 2017 season. We were unaffected by frosts that affected shoot growth across most of Europe and the vintage progressed well, with seasonal temperatures and sunshine bringing us to early and fruitful flowering in mid-June. Good weather continued for the remainder of the season before we began our harvest of high quality fruit in mid-September.

VINEYARDS	WINEMAKING	ANALYSIS
<p>Location: Our own Commanders Vineyard on a South facing ancient escarpment in Appledore, Kent.</p> <p>Soils: Largely clay, with subsoils including sand and seashell.</p> <p>Microclimate: Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.</p> <p>Pruning Method: Single or double guyot. Dependent upon each individual block.</p> <p>Harvest Period: September to October.</p> <p>Harvest Method: Hand picked.</p>	<p>Processing: Whole bunch pressed and naturally settled for 24-36 hours.</p> <p>Fermentation: 10 days at 18-20°C using specialist sparkling wine yeast. Fermented individually in temperature controlled stainless steel tanks.</p> <p>Bottling Date: May 2018.</p> <p>Lees Ageing: Minimum 47 months.</p>	<p>Grape Variety: 100% Chardonnay.</p> <p>Alcohol: 12%</p> <p>Titrateable Acidity: 8.8g/l</p> <p>Residual Sugar: 7g/l</p> <p>pH: 3.08</p>