

TWENTY THIRTEEN  
BLANC DE BLANCS  
CORK AGED



Golden straw colour in the glass, with a delicate mousse. The nose is dominated by citrus fruit notes of lemon, pink grapefruit and a bold orchard fruit character. On the palate the wine feels creamy and generous with lemon sherbet, green apple and pear, together with more developed notes of freshly baked bread, toasted brioche, and soft spices. There is a distinct mineral character and hints of smoked, toasted nuts. The wine is elegant and complex, with a long and intense finish.

Food Pairing: Beautiful with seafood and fish. Something like lobster tortelloni, halibut with a lemon butter sauce or a cheddar and leek tart.

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## VINTAGE REPORT

A cool spring resulted in a later than usual start to the season. Once bud burst was underway growth was consistent and strong. Good temperatures in early July meant that flowering was successful and relatively quick. Harvest commenced slightly later than usual, due to the late spring, but produced excellent fruit of a very high quality.

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### VINEYARDS

**Location:**

Our own Gusbourne vineyards on South facing ancient escarpments in Appledore, Kent.

**Soils:**

Largely clay, with subsoils including sand and seashells in Kent.

**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.

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### WINEMAKING

**Processing:**

Whole bunch pressed and naturally settled for 24-36 hours.

**Fermentation:**

10 days at 18-20 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 2014.

**Ageing:**

Minimum of 55 months, but also 50 months on cork.

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### ANALYSIS

**Grape Variety:**

100% Chardonnay.

**Alcohol:**

12%

**Titrateable Acidity:**

10.9 g/l

**Residual Sugar:**

9.5 g/l

**pH:**

3.04