

TWENTY SIXTEEN
BLANC DE NOIRS
LATE DISGORGED



The nose brims with red and blue fruit and candied citrus peel, alongside notes of fresh violets, sandalwood and fresh toast. On the palate the wine is rich and powerful, with morello cherry, raspberry and blueberry fruit, hints of vanilla and cinnamon spice and a dark, slaty mineral note. As the palate opens the wine shows more developed notes of spiced toast, gingerbread and toasted nuts. The palate is intense yet elegant, with a long, complex finish.

Food Pairing: Works particularly well with richer fish dishes, or cured meats. Try a lightly spiced seafood and tomato stew, pork rillettes with fresh crusty bread or a mushroom pithivier.

VINTAGE REPORT

A mild spring resulted in a mid-April bud burst. The weather during flowering was warm and dry resulting in abundant fruit being set. Early August saw 50% of fruit dropped to intensify flavour and concentration. Harvest began in early October and resulted in fruit of exceptional quality.

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 vineyard block.

Harvest Period:

October.

Harvest Method:

Hand picked.

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:

April 2017.

Lees Ageing:

67 months.

ANALYSIS

Grape Variety:

90% Pinot Noir
10% Chardonnay

Alcohol:

12%

Titrateable Acidity:

7.9 g/l

Residual Sugar:

9.5 g/l

pH:

3.02