

TWENTY FIFTEEN
BRUT RESERVE
LATE DISGORGED



Light gold in colour with a fine mousse and aromas of citrus peel, green apple and stone fruits alongside brioche and biscuit notes. Lemon Sherbet notes on the nose turn to a creamier lemon posset on the palate, with white peach, apple and pear. Behind the elegant fruit lies more complex flavours of toasted nuts, buttered toast and delicate spice leading to a long, intense finish.

Food Pairing: Delicious with richer fish dishes and lighter meats. A scallop gratin, or salmon en crouete, lemon and herb roasted chicken or a pumpkin and hazelnut tortelloni.

VINTAGE REPORT

An early April bud burst led to a good start to the season. This was followed by good weather throughout June, resulting in a successful flowering period. Cooler weather during August meant a later than average veraison, but this enabled the grapes to retain acidity whilst still developing full flavour potential. Harvest commenced in early October with an extremely clean crop.

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:

Double guyot.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

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

Fermentation:

10 days at 18-20 degree 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 2016.

Lees Ageing:

Minimum 67 months.

ANALYSIS

Grape Variety:

37% Pinot Noir
63% Chardonnay

Alcohol:

12%

Titrateable Acidity:

8.3 g/l

Residual Sugar:

8.2 g/l

pH:

3.06