

TWENTY TEN
LATE DISGORGED



BRUT RESERVE

Bright golden in colour and with small, persistent bubbles, this Chardonnay dominant wine shows aromas of white stone fruit, candied citrus peel and toasted hazelnuts. The palate is rounded and complex, with zesty citrus, ripe pear, apple pie and toasted brioche notes, leading to a long, elegant finish.

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VINTAGE REPORT

A fruitful year brought about by a short, warm and successful flowering at the end of June. Unsettled weather in September and early October meant a later than average harvest, but this slower development to maturity resulted in Chardonnay fruit with great finesse and ageing potential.

VINEYARDS

Location:

South facing ancient escarpment in Appledore, Kent.

Soils:

Clay and sandy loam slopes.

Microclimate:

Warm and dry with close proximity to the coast.

Pruning Method:

Double guyot.

Harvest Period:

October.

Harvest Method:

Hand picked.

A mixture of Champagne and Burgundy clones were used in this vintage, adding complexity to the final wine.

WINEMAKING

Processing:

Whole bunch pressed in accordance to CIVC guidance. Naturally settled for 36-48 hours.

Fermentation:

10 days under 20 degrees C using specialist IOC designed sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Bottling date:

24th/25th May 2011.

Malolactic:

100%

Lees ageing:

Minimum 90 months.

Cork ageing:

Minimum 3 months.

ANALYSIS

Grape variety:

68% Chardonnay, 22% Pinot Noir, 10% Pinot Meunier.

Alcohol:

11.9%

Titrateable acidity:

7.1g/l

Dosage:

9g/l

pH:

3.00

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