

TWENTY NINETEEN  
BLANC DE MEUNIERS,  
BOOT HILL, KENT



Pale golden in colour, with a fine beads of bubbles in the glass. The nose shows lots of beautiful summer fruits of strawberry and raspberry, hints of orchard fruits with some floral notes too. On the palate, the wine is generous and perfumed, with the same summer fruit character alongside richer morello cherry and blueberry notes. Behind the fruit characters, a floral note with subtle spice and toasted nuts brings some complexity, leading to a long and refined finish.

Food Pairing: Fish, shellfish, cured meats, especially grilled langoustines, ginger and soy salmon or a golden beetroot salad.

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## VINTAGE REPORT

Winter rains enabled the vines to take full advantage of good soil moisture levels during spring growth. This was topped up during the season by regular rainfall, which helped to maintain optimum levels of nutrition in the vines. Dry and warm weather at the end of June allowed for successful flowering over a short period of time, resulting in even fruit-set. Good weather in August continued uniform fruit development across the vineyards. Slightly cooler weather in September and October allowed for a slow ripening period that created the composition of varied and complex flavour profiles. Harvest commenced at the end of September and was complete by the middle of October.

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### VINEYARDS

**Location**

Boot Hill Vineyard, on a south-facing ancient escarpment 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**

Single or double guyot, dependent upon each individual block.

**Harvest Period**

October

**Harvest Method**

Hand picked

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### WINEMAKING

**Processing**

Whole bunch pressed and naturally settled for 12-24 hours.

**Fermentation**

10 days at 18-20 celsius using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

**Bottling Date**

July 2020

**Lees Ageing**

Minimum 48 months

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### ANALYSIS

**Grape Variety**

100% Pinot Meunier

**Alcohol**

12%

**Titrateable Acidity**

8.7 g/l

**Residual Sugar**

6.0 g/l

**pH**

3.02