

TWENTY NINETEEN  
BLANC DE BLANCS,  
BUTNESS VINEYARD,  
KENT



Pale straw in colour with a fine beads of bubbles in the glass. The nose is bright and fresh, with honey-citrus, stone fruits and a struck-match mineral note. On the palate the wine shows lots of juicy orchard and stone fruits, leading to more complex notes of toasted nuts, nougat and hints of soft spice. There's a beautiful streak of citrus zest and minerality that runs through the wine, leading to a long and bold finish.

Food Pairing: Beautiful with fish and seafood, the classic fish and chips or ricotta and lemon stuffed courgette flowers.

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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

Our own Gusbourne Butness 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% Chardonnay

#### Alcohol

12%

#### Titrateable Acidity

9.3 g/l

#### Residual Sugar

7.5 g/l

#### pH

2.85