

TWENTY NINETEEN
BLANC DE BLANCS,
MIDDLE BARN SOUTH VINEYARD,
WEST SUSSEX



Pale straw in colour, with a fine beads of bubbles in the glass. The nose is dominated by fresh, zesty citrus notes and a wet-stone minerality. On the palate, the wine shows riper lemon, green apple and pear, alongside some white peach and nectarine notes. A bright mineral character sits alongside the fruit and leads to more complex notes of toasted hazelnuts and freshly baked pastry. The wine remains pure and precise on the long finish.

Food Pairing: Delicate fish and seafood – like a shellfish platter, or seabass crudo with a citrus dressing.

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.

VINEYARDS

Location

Our own Gusbourne Middle Barn South vineyard on a south-facing ancient escarpment near Goodwood in West Sussex

Soils

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 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 celsius using specialist sparkling wine yeast. Fermented in temperature controlled stainless-steel tanks

Bottling Date

July 2020

Lees Ageing

Minimum 48 months

ANALYSIS

Grape Variety

100% Chardonnay

Alcohol

12%

Titrateable Acidity

8.8 g/l

Residual Sugar

7.5 g/l

pH

3.10