

TWENTY TWENTY
BLANC DE NOIRS

Pale gold in the glass, with persistent, fine bubbles.
The nose shows lots of bold blue and red berry fruit, with soft spice and red floral notes. The palate is brimming with ripe raspberry, red apple and blueberry, alongside ginger and sweet spices. The wine feels plush and round, with concentrated fruit, softer toasted, nutty notes and a smoky mineral streak leading to a long, complex finish.

Food pairing: great with richer fish or lighter meat dishes – pork belly with baked apple, a lobster roll or pumpkin ravioli with chestnuts and sage butter.



VINTAGE REPORT

Mild spring temperatures resulted in budburst at the start of April. Shoot development was favourable through the early part of the season with warm temperatures creating steady growth towards flowering, which began in early June. Completion of flowering by end of June set us up well for a mid to late September start to harvest. Weather during ripening remained dry and ideal temperatures allowed for near perfect build of sugar levels and flavour profiles. Harvest commenced at the end of September and was complete by early October.

VINEYARDS

Location

64% Kent, 36% Sussex

Soils

A combination of Kent clay, with subsoils including sand and seashells, and Sussex chalk and flint loam.

Microclimate

Warm and dry, with moderating coastal breezes due to our 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, protected from oxygen and cold settled overnight.

Fermentation

Stainless steel 18°C and 10.6% oak (3.3% new oak)

Lees ageing

Minimum of 35 months

Bottling date

June 2021

ANALYSIS

Grape variety

65% Pinot Noir, 25% Pinot Meunier, 10% Chardonnay

Alcohol

12%

Titratable acidity

7.7 g/l

Residual sugar

8.5 g/l

pH

3.00