

TWENTY TWENTY TWO  
BRUT RESERVE



Pale golden in colour, with fine, persistent bubbles in the glass. The nose is bursting with ripe citrus and orchard fruits, with hints of caramel and toasted brioche. The palate is bold and generous, with orange and pink grapefruit notes alongside ripe pear, golden apple and soft red berry notes. The wine is opulent and elegant, with more developed biscuit notes, toasted cobnuts and delicate spice, leading to a long, zesty finish.

Food Pairing: Perfect with seafood – try classic mussels in a creamy sauce, charred mackerel with potato and golden beetroot salad, or ricotta ravioli with a lemon butter sauce.

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## VINTAGE REPORT

A budburst date of 28th March meant that we started the season slightly earlier than average. Frosts were not an issue, but some cold nights required vigilance from our vineyard team on frost watch. Steady heat and dry weather until flowering resulted in a uniform period during anthesis with flowering complete across all sites and varieties within three weeks. Warm and dry conditions from May through until veraison in August meant that the vines were in very good condition nutritionally with their mature root systems ensuring they had a steady supply of water. Rainfall from mid-August ended the dry conditions and gave the vines a top-up before the harvest period commenced in mid-September, finishing in early October.

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### VINEYARDS

**Location:**

Our own Gusbourne vineyards on a South facing ancient escarpment in Appledore, Kent and near Goodwood in West Sussex.

**Soils:**

Largely clay, with subsoils including sand and seashells in Kent, and 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:**

Double guyot

**Harvest Period:**

October

**Harvest Method:**

Hand picked

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### WINEMAKING

**Processing:**

Whole bunch pressed and naturally settled for 24 hours.

**Fermentation:**

10 days under 20 degrees celsius using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks with a small percentage fermented in old oak barrels for complexity.

**Bottling Date:**

July 2023

**Lees Ageing:**

Minimum of 26 months

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### ANALYSIS

**Grape Variety:**

Chardonnay 54%, Pinot Noir 32%, Pinot Meunier 14%

**Alcohol:**

12.50%

**Titrateable Acidity:**

9.0g/l

**Residual Sugar:**

7.5g/l

**pH:**

2.95