

TWENTY TWENTY BLANC DE BLANCS



Pale golden in the glass with a fine, persistent mousse. On the nose, the wine is full of ripe lemon, citrus peel and orchard fruit notes alongside a distinct mineral character.

The palate is equally appealing, with creamy lemon posset, green apple and white peach notes. It's elegant and complex, with hints of grated ginger, freshly baked croissants and toasted hazelnuts and that distinct, salty mineral note cutting through, leading to a long, zesty finish.

Food pairing This is beautiful with fish and seafood: from a dressed crab, to grilled mackerel with a radish and kohrabi salad. Or, try it alongside creamy burrata with salad leaves and a citrus dressing.

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

Kent 69%, Sussex 31%

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

Single or double guyot, depending on each individual block.

Harvest

Harvested by hand in September and October 2020

WINEMAKING

Winemaking

Parcels of Chardonnay were whole-bunch pressed and fermented for 7-10 days in temperature-controlled, stainless-steel tanks; 7.8% was fermented and aged in French oak barrels.

Bottling date

June 2021

Lees ageing

52 months

ANALYSIS

Grape Variety

100% Chardonnay

Alcohol

12%

Titrateable Acidity

8.0 g/L

Residual Sugar

7.0 g/L

pH

3.00