

TWENTY FIFTEEN
BLANC DE BLANCS
LATE DISGORGED



Golden yellow in the glass, with delicate beads of bubbles. The nose is vibrant, showing bright citrus fruits alongside green apple, a hint of lemongrass and a creamy, toasted note, too. The palate is brimming with juicy lemon and lime, grapefruit peel and green apple alongside a pure, salty mineral note. As the wine opens up in the glass, it shows more autolytic character from the substantial lees ageing; plenty of freshly baked bread, with toasted nuts and some creamy, custard tart notes too. The wine is elegant and complex, with precise fruit character and a lovely complexity, which will continue to develop over time.

Food matches: perfect with shellfish and seafood – a wonderful match with oysters or a scallop ceviche. Equally delicious with fresh, zesty goat's cheese and plenty of crusty bread.

VINTAGE REPORT

An early April bud burst led to a good start to the season. This was followed by good weather throughout June, resulting in a successful flowering period. Cooler weather during August meant a later than average veraison, but this enabled the grapes to retain acidity whilst still developing full flavour potential. Harvest commenced in early October with an extremely clean crop.

VINEYARDS

Location

A south-facing ancient escarpment in Appledore, Kent.

Soils

Clay and sandy loam.

Microclimate

Warm and dry with close proximity to the coast.

Pruning method

Single or double guyot, dependent upon each individual block.

Harvest

Hand harvested in October.

Viticulture

We incorporate regenerative practices in our farming. Soil health is monitored through measurements of organic matter, soil structure and indicators of biodiversity.

WINERY

Winemaking

Parcels of Chardonnay were whole-bunch pressed and fermented for 7-10 days in temperature-controlled, stainless-steel tanks; 11.3% was fermented and aged in French oak barrels.

Bottling date

May 2016

Lees ageing

Minimum of 120 months

ANALYSIS

Grape varieties

100% Chardonnay

Alcohol

12%

Titrateable acidity

8.2 g/L

Residual sugar

7.5 g/L

pH

3.15