

TWENTY SEVENTEEN
BRUT RESERVE
LATE DISGORGED



A golden colour in the glass, with a fine, delicate mousse. The nose is opulent and open, showing baked apple, charred lemon and ripe apricot, with nougat, toasted nuts and pastry. The palate is generous and round, with lemon and green apple, alongside pure mineral and fresh ginger notes and more developed flavours of toasted nuts, apple pie and freshly baked bread, leading to a long finish. The wine is elegant and complex and shows a lovely evolution, which will continue to develop over time.

Food matches: This elegant wine will match with a variety of foods, but especially richer fish and lighter meat dishes. Think salmon en crouete, roast chicken or a beautiful cheese selection.

VINTAGE REPORT

The end of March saw budburst beginning two weeks earlier than usual for the 2017 season. We were unaffected by frosts that affected shoot growth across most of Europe and the vintage progressed well, with seasonal temperatures and sunshine bringing us to early and fruitful flowering in mid-June. Good weather continued for the remainder of the season before we began our harvest of high quality fruit in mid-September.

VINEYARDS

Location

Our 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 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 and Pinot Noir were whole-bunch pressed and fermented for 7-10 days in temperature-controlled, stainless-steel tanks; 18.0% was fermented and aged in French oak barrels.

Bottling date

June 2018

Lees ageing

Minimum of 94 months

ANALYSIS

Grape varieties

66% Chardonnay,
34% Pinot Noir

Alcohol

12%

Titrateable acidity

8.9 g/L

Residual sugar

8.5 g/L

pH

2.90