

## TWENTY TEN BLANC DE BLANCS



### TASTING NOTES

A bright golden colour with a delicate mousse, this Blanc de Blancs has classic Chardonnay aromas of green apple, citrus and mineral notes combined with buttered toast and tarte tatin richness from extended lees ageing. The palate is well balanced with a streak of zesty acidity complementing a gentle mousse that gives way to a creamy, hazelnut and baked apple. Drinking very well now, it will continue to develop over the next two or three years. This wine is a great accompaniment to seafood in general, but is perfect with freshly shucked oysters.

### VINTAGE NOTES

A fruitful year brought about by a short, warm and successful flowering at the end of June. Unsettled weather in September and early October meant a later than average harvest, but this slower development to maturity resulted in Chardonnay fruit with great finesse and ageing potential.

### VINEYARDS

**Location:**

South facing ancient escarpment in Appledore, Kent.

**Soils:**

Clay and sandy loam slopes.

**Microclimate:**

Warm and dry with close proximity to the coast.

**Pruning Method:**

Double guyot.

**Harvest Period:**

October.

**Harvest Method:**

Hand picked.

A mixture of Champagne and Burgundy clones were used in this vintage, adding complexity to the final wine.

### WINEMAKING

**Processing:**

Whole bunch pressed in accordance to CIVC guidance. Naturally settled for 36-48 hours.

**Fermentation:**

14 days under 20 degrees C using specialist IOC designed sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

**Bottling date:**

11th May 2011

**Malolactic:**

100%

**Lees aging:**

Minimum 36 months

**Cork ageing:**

Minimum 3 months

### ANALYSIS

**Cepage:**

100% Chardonnay

**Alcohol:**

11.9%

**Titratable acidity:**

7.2g/l

**Residual sugar:**

9.4g/l

**pH:**

3.03