

TWENTY THIRTEEN  
BLANC DE BLANCS



Pale gold with a delicate mousse, this Blanc de Blancs blends classic Chardonnay characters of green apple, citrus and white fruit on the nose, with mineral notes and buttered toast complexity from extended lees ageing. The palate provides vibrant and ripe acidity with soft, creamy development.



VINTAGE REPORT

A cool spring resulted in a later than usual start to the season. Once bud burst was underway growth was consistent and strong. Good temperatures in early July meant that flowering was successful and relatively quick. Harvest commenced slightly later than usual, due to the late spring, but produced excellent fruit of a very high quality.

VINEYARDS

**Location:**  
South facing ancient escarpment in Appledore, Kent.

**Soils:**  
Clay and sandy loam.

**Microclimate:**  
Warm and dry with close proximity to the coast.

**Pruning Method:**  
Double guyot.

**Harvest Period:**  
October.

**Harvest Method:**  
Hand picked.

WINEMAKING

**Processing:**  
Whole bunch pressed and naturally settled for 24-36 hours.

**Fermentation:**  
10 days at 18 - 20 degrees C 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:**  
11th June 2014.

**Malolactic:**  
100%

**Lees ageing:**  
Minimum 28 months.

ANALYSIS

**Grape variety:**  
100% Chardonnay.

**Alcohol:**  
12%

**Titratable acidity:**  
10.4g/l

**Dosage:**  
9g/l

**pH:**  
3.07