

TWENTY FIFTEEN  
BLANC DE BLANCS



20

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Pale gold with a gentle yet persistent mousse, the Blanc de Blancs blends classic Chardonnay notes of zesty citrus fruit, green apple, preserved lemon and ripe pear on the nose. The wine is precise and direct, with mouthwatering mineral notes and elegance. White stone fruits appear on the palate alongside a vibrant acidity with soft, creamy texture.

Hints of toasted hazelnuts and buttered toast complexity, from extended lees ageing, complete the finish.

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## 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.

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### 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:**

Single or double guyot. Dependent upon each individual block.

**Harvest Period:**

October.

**Harvest Method:**

Hand picked.

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### 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:**

9th May 2016.

**Malolactic:**

100%

**Lees Ageing:**

Minimum 42 months.

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### ANALYSIS

**Grape Variety:**

100% Chardonnay.

**Alcohol:**

12%

**Titrateable Acidity:**

8.2g/l

**Residual Sugar:**

8.2g/l

**pH:**

3.15