

TWENTY EIGHTEEN
BLANC DE BLANCS



Bright golden in colour, with a fine, persistent mousse. On the nose, the wine is full of citrus aromas, with lemon, pink grapefruit and orange zest, followed by notes of green apple and white flowers. The palate brims with honeyed citrus notes, ripe stone fruits and pear. There are delicate spice notes too, with hints of ginger and cardamom, alongside freshly baked pastry and toasted hazelnuts. The palate is vibrant, intense and complex, with a lingering mineral note and a long, elegant finish.

Food pairing: Works brilliantly with shellfish and seafood - try langoustines with saffron mayonnaise, lobster roll, scallop ceviche - especially with a hint of chilli. Roasted cauliflower with a lemon and caper dressing also works well.

VINTAGE REPORT

Good levels of winter rainfall left the soil in optimum condition for the upcoming season. Bud burst in mid-April was followed by a period of abundant warmth and early flowering in June. In early August the fruit was thinned, and 50% dropped, to intensify flavour and concentration as well as ensure optimum quality. Warmth and sunshine from June to September meant the fruit was of an outstanding quality and picked at the perfect time.

VINEYARDS

Location:

Our own Gusbourne 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 moderating coastal breezes due to our close proximity to the English Channel.

Pruning Method:

Single or double guyot. Dependent upon each individual block.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 12-24 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:

May 2019.

Lees Ageing:

Minimum 33 months.

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12%

Titrateable Acidity:

9.8 g/l

Residual Sugar:

11.6 g/l

pH:

3.05