

TWENTY NINETEEN
BLANC DE NOIRS



Light golden in colour with a delicate mousse and a vibrant nose showing orchard fruits, stone fruits and orange zest, with floral notes of fresh violet.

On the palate the wine feels generous and rounded with red cherry, ripe strawberry and red apple, alongside a darker, slaty mineral character, notes of freshly baked pastry and sweet spice, leading to a complex, long finish.

Food pairing: Richer fish dishes, cured meats and cheese. Try with roasted cod with mussels and chorizo, soft, creamy cheeses, or a mushroom and chestnut tart.

VINTAGE REPORT

Winter rains enabled the vines to take full advantage of good soil moisture levels during spring growth. This was topped up during the season by regular rainfall, which helped to maintain optimum levels of nutrition in the vines. Dry and warm weather at the end of June allowed for successful flowering over a short period of time, resulting in even fruit-set. Good weather in August continued uniform fruit development across the vineyards. Slightly cooler weather in September and October allowed for a slow ripening period that created the composition of varied and complex flavour profiles. Harvest commenced at the end of September and was complete by the middle of October.

VINEYARDS

Location:

Our own Gusbourne vineyards on South facing ancient escarpments 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:

September to 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°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:

June 2020.

Lees ageing:

Minimum 31 months.

ANALYSIS

Grape Variety:

75% Pinot Noir,
14% Chardonnay,
11% Pinot Meunier.

Alcohol:

12%

Titratable Acidity:

9 g/l

Residual Sugar:

10 g/l

pH:

3.02

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