

TWENTY SEVENTEEN
BLANC DE BLANCS



Pale gold in colour with a fine mousse. The wine shows vibrant citrus and green apple character on the nose, with riper notes of nectarine and clementine. Crisp, elegant and precise on the palate, with lemon sherbet, pink grapefruit and white stone fruits dominating. There is a zesty acidity and creamy texture, which makes way for notes of toasted nuts and brioche, from extended lees ageing, leading to a long and mineral-driven finish.

VINTAGE REPORT

The end of March saw budburst beginning two weeks earlier than usual for the 2017 season. We were unaffected by frosts that affected most of Europe and the vintage progressed well, with seasonal temperatures and sunshine bringing us to early and fruitful flowering in mid-June. Good weather continued for the remainder of the season before we began our harvest of high quality fruit in mid-September.

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 24-36 hours.

Fermentation:

10 days at 18-20 degree 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 2018.

Lees Ageing:

Minimum 40 months.

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12%

Titrateable Acidity:

9.9 g/l

Residual Sugar:

9.6 g/l

pH:

3.11