

Gusbourne

BLANC DE BLANCS 2009



TASTING NOTES

A bright golden colour with a delicate mousse, this Blanc de Blancs has classic Chardonnay aromas of green apple, citrus and mineral notes combined with buttered toast and tarte tatin richness from extended lees ageing. The palate is well balanced with a streak of zesty acidity complementing a gentle mousse that gives way to a creamy, hazelnut and baked apple. Drinking very well now, it will continue to develop over the next two or three years. This wine is a great accompaniment to seafood in general, but is perfect with freshly shucked oysters.

VINTAGE REPORT

A warm and dry spring and early summer, enabling quick flowering and successful fruit development, followed an early budburst in April. Unsettled weather in July and August enabled a slower development before an excellent September and October allowed full ripeness at harvest leading to perhaps the best vintage of the decade.

VINEYARDS

Location: South facing ancient escarpment in Appledore, Kent
Soils: Clay and sandy loam slopes.
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 in accordance to CIVC guidance. Naturally settled for 36-48 hours
Fermentation: 14 days under 20 degrees C using specialist IOC designed sparkling wine yeast.
Fermented in temperature controlled stainless steel tanks.
Bottling date: 26th May 2010
Malolactic: 100%
Lees aging: Minimum 36 months
Cork ageing: Minimum 3 months

ANALYSIS

Cepage: 100% Chardonnay
Alcohol: 12.3%
Titratable acidity: 8g/l
Residual sugar: 10.5g/l
pH: 3.04
