

TWENTY NINETEEN  
BRUT RESERVE



Light golden in colour, with a fine delicate mousse. The wine shows bright citrus and orchard fruit notes on the nose, with lemon, orange peel and green apple. The palate is dominated by orchard fruits with ripe apple and pear, hints of white peach and apricot highlighting subtle notes of toasted brioche and delicate sweet spice. The wine is elegant and round, with a lively freshness and lingering mineral note on the finish.

**Food pairing:** Fish, lighter meat dishes, and cheese - try halibut and cockles in a butter samphire sauce or a baked vacherin cheese with garlic and rosemary and crusty bread.

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## 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.

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### 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:**

September to October.

**Harvest Method:**

Hand picked.

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### WINEMAKING

**Processing:**

Whole bunch pressed and naturally settled for 24 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 24 months..

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### ANALYSIS

**Grape Variety:**

62% Chardonnay,  
28% Pinot Noir,  
10% Pinot Meunier.

**Alcohol:**

12%

**Titrateable Acidity:**

9.3g/l

**Residual Sugar:**

9g/l

**pH:**

3.07