

2019 Sparkling Blanc de Blancs

Our Thoughts

The lifted flint and bright citrus on the nose compliment the nutty and brioche characters that are displayed on the palate. A generous mouthfeel from an extended time in bottle on lees is well aligned with the crisp natural acidity driving the wine.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering. However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums. Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.

Harvest Date

Hand picked 20th February 2019

Winemaking

- Fruit was whole bunch pressed
- 4 months in oak with minimal bâtonnage
- Partial malolactic fermentation
- The base wine was then assembled and tiraged to bottle after 32 months on lees. The wine was riddled and disgorged and topped with our own liqueur made from back and current vintage wine with a 3g/L dosage.



Alcohol

12.5% (7.4 standard drinks/750ml bottle)

Food Pairing

Ginger and lemongrass crusted scallops. The perfect aperitif. Serve at 6–9°C.

Best Drinking

2023-2032

Your Thoughts:

