



Tasting Notes 2013 Blanc de Blancs [Disgorged August 2019]



Vintage After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.

Vineyards :: Clones Judd (59%), Wallis (41%) :: P58 (100%)

Harvest date :: Yield Hand picked 4 & 14 March 2013 :: 6.1 tonnes/ha (2.5 t/acre, ~36.6hl/ha)

Brix :: pH :: TA 18.3-19.2° (10.2-10.7° Baumé) :: 2.98-3.06 :: 13.0-14.0 g/l

Winemaking The grapes were hand-harvested, and transferred directly to press, with the first 500 litres per tonne of fruit (cuvée) collected to be used exclusively for this wine. The juice was then stirred and sent directly to old French oak barriques where an indigenous yeast fermentation proceeded before the wines lees were stirred over the course of the winter period. The base wine was then assembled and tiraged to bottle in February 2014. After a period of 66 months on its yeast lees, the wine was riddled and disgorged before the dosage was made and then bottled sealed with cork.

Winemakers Jeremy Magyar, Richard McIntyre, Martin Spedding

Aging :: Oak 6 months :: old French oak barriques :: 66 months on lees in bottle

Malolactic Partial (74%)

Residual sugar Dosage 3 g/l

Finished pH :: TA 2.88 :: 9.2

Alcohol 10.5% (6.2 standard drinks/750ml bottle)

Production 197 dozen :: disgorged August 2019 :: cork with muselet

Release date September 2019

TASTING NOTES

Food :: Temperature The perfect aperitif.:: serve at 6-9°C

Best drinking 2019-2029+

REVIEWS