

## FICHE TECHNIQUE

### Vineyards

#### Location

Grapes sourced from a number of sites across Southern England

#### Soils

A variety of soil profiles but mainly chalk, clay and sand

#### Harvest Period

September/October

#### Harvest Method

100% handpicked

### Winemaking

#### Processing

Whole bunch pressed and fermented in a mix of stainless steel and French oak

#### Disgorgement date

April to June 2018

#### Lees ageing

Minimum of 36 months

### Technical Analysis

#### Blend

47% Chardonnay  
38% Pinot Noir  
15% Pinot Meunier

#### Alcohol

12%

#### Dosage

7g per litre

#### pH

3.04

## CLASSIC CUVÉE 2014

### Growing Season

2014 is a vintage that will be looked back on fondly. Budburst was earlier than normal and the weather stayed warm and dry through to the end of June allowing a very even flowering. Some welcome rain arrived in August and it became increasingly clear that we had a large harvest on our hands. Picking started towards the end of September and ran into October with large yields of quality fruit sent to press.

### Tasting Notes

An exceptional English sparkling wine with elegance and finesse. Rich, yet pale straw lemon in colour. Notes of citrus fruit and cooked apples are layered with a toasty richness and hint of truffle. Delicate bubbles linger on the palate leading to a beautifully balanced finish. This wine is drinking well now but will undoubtedly, continue to improve with additional bottle age.

### Reviews

"This sparkling is a new discovery; only the second vintage, yet mightily impressive. Lemon curd and spice sit over a yeasty, brioche-infused core – it's intense but fresh." *Susy Atkins, Telegraph Magazine.*

### Awards

In Wine GB Awards 2019:

- Gold Medal
- Best Classic Cuvée Vintage Trophy
- Newcomer of the Year 2019 Trophy
- South East Wine of the Year Trophy

In Hong Kong IWSC 2019:

- Gold Medal
- Best Sparkling Wine Trophy



Best Classic  
Cuvée Vintage



Newcomer  
of the Year

