

FICHE TECHNIQUE

Vineyards

Location

Roman Villa Vineyard,
West Sussex.

Soils

A variety of profiles but mainly
loam/clay rich soils

Harvest Period

October

Harvest Method

100% handpicked

Winemaking

Processing

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

Disgorgement date

November 2019

Lees ageing

Minimum of 36 months

Technical Analysis

Blend

100% Pinot Noir

Alcohol

12%

Dosage

5 g/l

TA

8.9 g/l

pH

3.02

BLANC DE NOIRS 2015

Growing Season

The winter preceding the 2015 growing season was a cold one, which vines tend to enjoy as it encourages a well-earned rest. Spring arrived later than usual with budburst taking place in early April, thankfully avoiding the frosts. Cooler temperatures in August slowed the growing season down, resulting in a slightly later than normal veraison. By harvest time, the fruit was ripe with perfect acids and we could be incredibly exact on picking dates ensuring optimal levels of sugar, acidity and aromatics.

Tasting Notes

Attractive golden copper hue. Delightful bouquet of ripe stone and citrus fruits lifted by floral notes. Baked apples on the palate are layered with notes of toasted almonds, characteristic of a generous bottle-ageing. A rich, yet beautifully balanced wine with delicate bubbles, a silky texture and a long-lingering finish. This wine is drinking well now but will undoubtedly, continue to improve with bottle age.

Reviews

"I loved the first wine (2014 Classic Cuvée) I tried from this estate last year. This is another mightily impressive bottle from a single vineyard of pinot noir in West Sussex – it is complex and intense with red fruits, cashews and poached pear." *Hamish Anderson, Telegraph Magazine.*

"The brilliant, elegantly bottled Blanc de Noirs 2015 made entirely from pinot noir grapes grown near the site of the ancient Roman villa at Petworth in West Sussex, has really individual depth of rich, nutty, lingering flavours stemming from fermentation in French oak and four years lees ageing in the bottle." *Terry Kirby, Independent.*

