



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

May 2020

Lees ageing

Minimum of 36 months

Technical Analysis

Blend

95% Pinot Noir,
5% Pinot Précoce

Alcohol

12%

Dosage

6 g/l

TA

8.4 g/l

pH

3.0

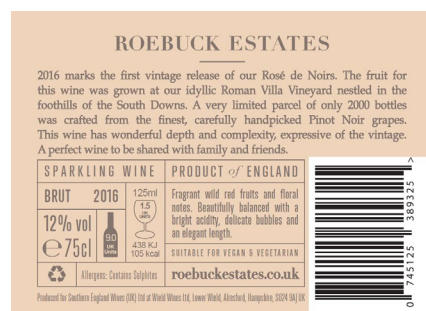
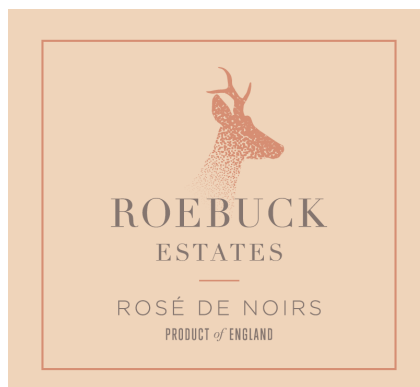
ROSÉ DE NOIRS 2016

Growing Season

This was a season that took a little time to really get going but by mid-July things had picked up and the sunshine continued almost unabated until harvest. The small but perfectly formed bunches were allowed to bask in a long Indian summer and achieve full ripeness with excellent phenolics – the building blocks for some great wines. By harvest time, the fruit was ripe with perfect acids and we could be incredibly exact on picking dates.

Tasting Notes

Delicate rose-pink in colour with fragrant aromas of wild strawberries, white peach and rose petals. An expressive palate displaying notes of ripe red fruits, honeysuckle and white blossom. Beautifully balanced with a bright seam of acidity, a fine persistent mousse and a long, yet elegant length. A perfect apéritif to be enjoyed all year round.



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