



PRODUCT SHEET

Vineyards

Roman Villa vineyard,
West Sussex.

Soils

A variety of profiles
but mainly loam/clay
rich soils

Harvest Period

October

Harvest Method

100% handpicked

Winemaking

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

Disgorgement date

September 2019

Lees ageing

Minimum of 48
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.

Winemaking

Carefully selected bunches were harvested by hand and gently whole bunch pressed. Partial fermentation in old Burgundian barrels followed by a generous lees-ageing in bottle for a minimum of three years imparts a wonderful richness and complexity on this wine.

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 complex 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.

Reviews

“I was seriously impressed with their 2015 vintage which is rich, intense and yeasty and has mature fruit notes of citrus and baked apples. A very special treat.”

Will Lyons, The Sunday Times



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