



PRODUCT SHEET

Vineyards

Roebuck and Little
Brockhurst vineyards,
West Sussex

Soils

A variety of soil
profiles but mainly
greensand, clay and
loam

Harvest Period

September/October

Harvest Method

100% handpicked

Winemaking

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

Disgorgement date

June 2022

Lees ageing

Minimum of 36
months

Technical Analysis

Blend

44% Pinot Noir
42% Chardonnay
14% Pinot Meunier

Alcohol

12%

Dosage

6g per litre

TA

8.1 g/l

pH

3.16

CLASSIC CUVÉE 2017

Growing Season

The 2017 growing season started well in the spring with an early budburst followed by dry, sunny weather in May and June and a very early flowering - one of the earliest on record. The vines were able to bask in a long, relatively warm ripening period throughout the summer and autumn months. Picking commenced at the start of October and the fruit benefited from a longer than normal hang time resulting in an excellent quality harvest of perfectly ripe grapes with high sugars and balanced acids. The 2017 growing season will be remembered fondly for its wonderfully elegant sparkling wines with incredible depth of flavour and finesse.

Winemaking

Crafted from a harmonious blend of Chardonnay, Pinot Noir and Pinot Meunier, only the very best fruit is carefully selected and harvested by hand for our flagship wine. Partial fermentation in old Burgundian oak barrels followed by extended bottle ageing for a minimum of three years imparts depth, richness and complexity on this wine.

Tasting Notes

Rich, yet pale lemon in colour. Notes of baked pears and citrus fruits are layered with a toasty richness and hint of sweet spice. Delicate bubbles linger on the palate leading to a long, beautifully balanced finish.

This wine is drinking well now but will undoubtedly, continue to improve with additional bottle age.



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