

# PRODUCT SHEET

Vineyards

Roebuck, Roman Villa and Little Brockhurst vineyards, 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 Nov 2022

> Lees ageing Minimum of 36 months

> > Technical Analysis

> > > Blend

79% Pinot Noir 19% Pinot Meunier 2% Pinot Précoce

> Alcohol 12%

Dosage 7 g/l

**TA** 6.1 g/l

**pH** 3.2

## ROSÉ DE NOIRS 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

Carefully selected bunches of Pinot Noir and Pinot Meunier grapes were gently bunch pressed and partially fermented in old Burgundian barrels followed by a generous period of lees ageing in bottle for a minimum of 36 months. A splash of Pinot Précoce was added as a still red wine at disgorgement imparting pretty rose-pink tone and attractive red berry notes on this wine.

#### Tasting Notes

Delicate rose-pink in colour with fragrant aromas of ripe strawberries, raspberries and white peach. An expressive palate displaying deliciously ripe notes of red berry fruits, honeysuckle and a hint of almond. Beautifully balanced with a bright seam of acidity, a fine persistent mousse and a long, yet elegant length.

